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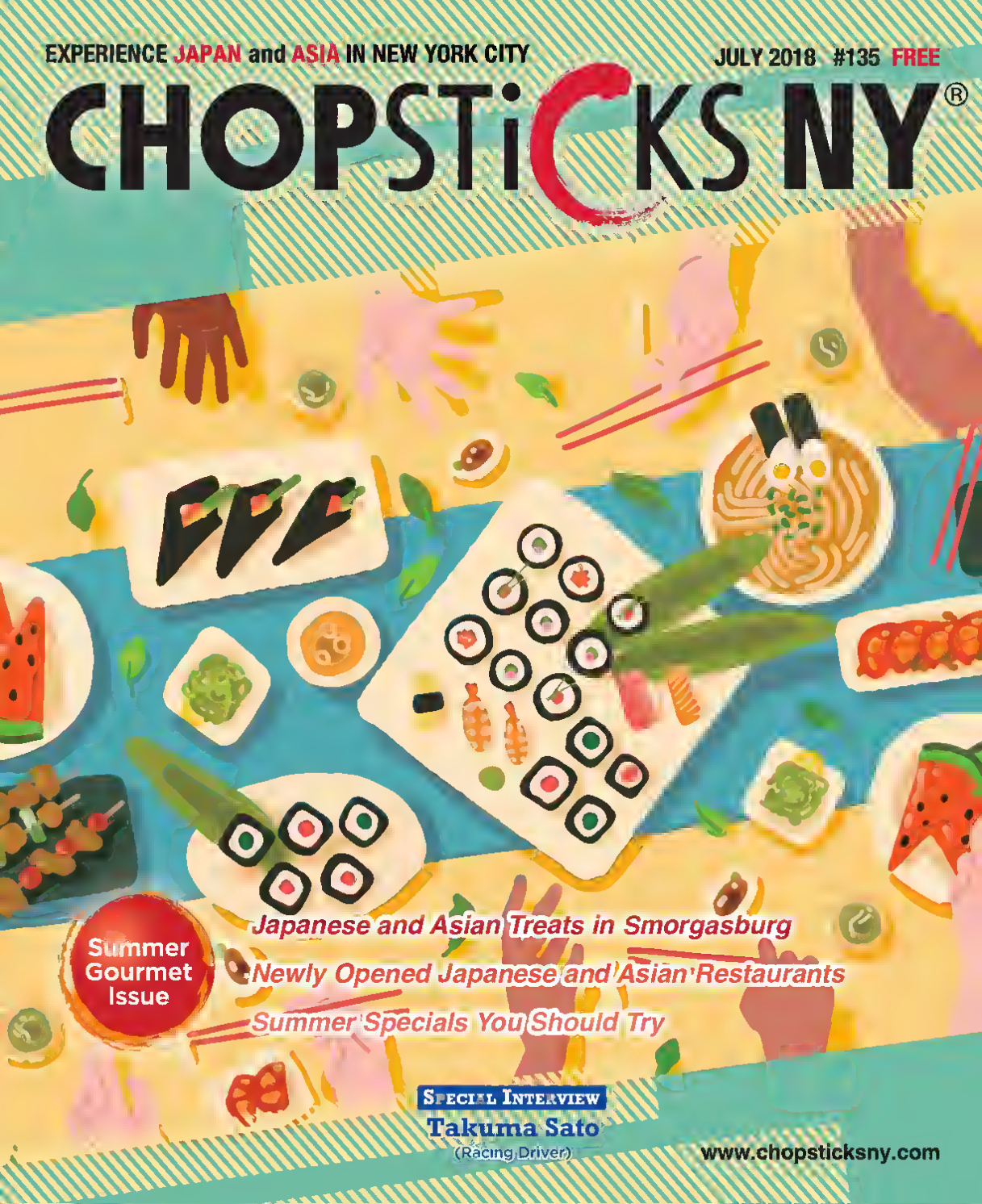

Summer Gourmet Issue

Japanese and Asian Treats in Smorgasburg

Newly Opened Japanese and Asian Restaurants

Summer Specials You Should Try

SPECIAL INTERVIEW

Takuma Sato

(Racing Driver)

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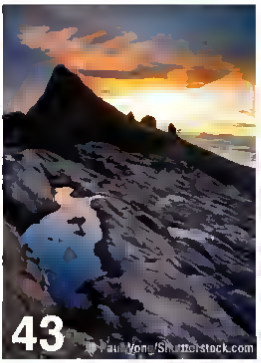
July 2018, #135



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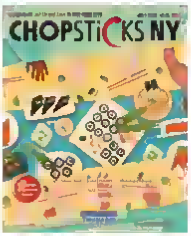

This issue of Chopsticks NY encourages you to dine out by featuring restaurants that serve energy-boosting summer dishes

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"IndyCar's greatest attraction is that even a small team with one car can potentially beat the top team, and you have a chance to win even if you're starting in the last row."

—— TAKUMA SATO

Japanese racing driver, Takuma Sato, is a former Formula One racer (2002-2008) and the first Japanese to win the Indianapolis 500 in 2017. During his busy schedule running around for the IndyCar Series, he visited Chopsticks NY and chatted about his career

Please tell us what the main reason for your victory in the Indy 500 last year was?

There's not just one. I think that nothing compares to motor racing when it comes to the reliance on equipment, but it is difficult to win if the conditions aren't right. Racing is based in the world of science, thus speeding up the car is essential. You have equipment to help the car go faster, you have an engineer, you have a mechanic to assemble the car, and you have the driver to drive it - I am just one of the team members. If one of us is missing we won't be able to win the race. As there are other skilled drivers who are racing, we either need to place ourselves in the most optimal situation possible, or simply rely on great luck.

Last year, I was on a team that is a highly established part of IndyCar history – Andretti Autosport – so I was part of a team that continually did very well at the Indy 500 in recent years. In terms of the challenge of winning the Indy 500, I think that the conditions were more favorable for me than they had ever been. Last year was also my eighth time challenging in the Indy 500, and in 2012 I was only a step away from victory. These experiences definitely helped place me in a position to be able to win. Simply put, I felt that I was ready to win because I knew I could respond to any situation after learning from my past failures.

You're on a new team this year. Was it difficult to establish teamwork?

It certainly wasn't easy. However, I had already been on the Rahal (Letterman Lanigan Racing) team in 2012. So, in a sense, I was returning to a team where I once belonged. And I was very much looking forward to returning, especially since the Rahal team engineering has been strong in recent years, and in the end the transition went quite smoothly. And the team was also looking forward to my return, so I was greeted very warmly. Also, the mechanics on the team are really pleasant, hard workers who toil over ten hours a day, and they are always covered with oil. Everyone is trying very hard to help the driver to win the race. The team may be smaller than the one I was a part of last year, but it is very comfortable to work with them.

From the perspective of a racer, what is the charm of Formula One and Indy 500 respectively?

It's hard to succinctly describe the charm of F1. When you use the word "fastest", IndyCar definitely has a higher top speed... but in regard to the technology allowed within the current regulations, so many more things can be accomplished with F1. Basically, the difference is that each team has to build original cars for F1, so no two cars are exactly alike. These cars are created by dozens or hundreds of designers armed with astronomical budgets – it is a sport where carmakers and manufacturers are strongly engaged, and therefore the resulting difference in performance between teams can be huge. When it comes to lap times, there is no other machine on Earth that is faster than the F1. The materials used to make them are costly, they are aerodynamically the best, and I think that it is in the F1 where you'll find the most advanced technologies. Like the "power unit", which is a hybrid engine whose heat energy recovery system can generate electricity from the exhaust heat – technologies you won't find in cars available to the general public.

Since performance can be radically different for each F1 team, it is very difficult for a smaller team to win. In comparison, IndyCar can simply be thought

of as a way to decide who is the fastest while driving exactly the same type of car. Small teams and big teams can come in and compete equally no matter what the budget. It is the quintessential 'American Dream'. There are definitely some differences depending on the financial resources of the team, but the difference is so small that you can't compare it to what you would find in F1. And IndyCar's greatest attraction is that even a small team with one car can potentially beat the top team, and you have a chance to win even if you're starting in the last row.

Indy 500 is also bigger and has more history. I have traveled to various countries around the world for F1, and in terms of spectators, it topped out around 150,000 people. With Indy 500, there is a magnitude of over 350,000 spectators. As a single-day event, it is larger than any sports event on Earth. And the sense of history is also longer – 70 years for F1, over 100 years for Indy 500. They've always raced 500 miles since the first one, back when there were not even paved roads. And with it being a tradition for so long with so much history, if you are a racecar driver, you always aim to participate in Indy 500 because it is a status symbol. That is definitely the difference between Indy and F1.

We've discussed high-tech cars, but I think that every motor sport is putting emphasis on safety right now. Is that the case for IndyCar?

Safety is our top priority. Not only for safety on the driver's side, but also for safety on the circuit side. Our formula cars feature exposed tires and an open cockpit, where the helmet of the driver is exposed. What we care most about is flying debris, in other words, the scariest thing for drivers is for fragments to directly hit the helmet.

Last year, there was a major accident where champion Scott Dixon crashed at a speed of 350km and flipped his car in the air – but he was able to walk away from it. I have also hit the wall many times at speeds over 300 km/h, but I have never cracked or broken a bone. So the car itself is quite safe, but since the helmet is exposed, you can't avoid being hit by tires or other heavy parts. Because of this, there have been many incidents that have led to bigger accidents. In IndyCar, developments like attaching a canopy like an aircraft fighter are advancing, but because they have yet to put them on this year, there is still a possibility that the worst can happen.

I don't necessarily mean to make light of the risk, but no matter where you go with sports, there is always danger. In a sense, even with other sports, it is possible to be seriously injured or even lose your life. In comparison, motor sports are certainly highly demanding when it comes to physical energy, and in relation to its high speeds, it is certainly dangerous, but I believe that by following the rules and by trusting each other in a truly professionally handled race, a major injury or catastrophe can be avoided. For me, instead of danger or anxiety, the rush of facing a challenge and the sense of excitement win out.

For me, instead of danger or anxiety, the rush of facing a challenge and the sense of excitement win out.

When you won the Indy 500 last year, it also became news that 'there was an over-40 winner for the first time in 20 years'. How do you feel about getting older in an environment where there are many young racers?

Young people have such potential, of course, but in my case, I started racing very late. For example, most people in general start taking piano at 3 or 4 years old. I don't disagree with the idea to 'start them young', and I think it is a wonderful thing. However, being in such an environment is often not driven by the desire of the person himself / herself, but rather has been decided by outside forces. The racing world is somewhat similar, as most drivers come from a family line of racers, or at least families that love racing. At approximately 4 or 5 years old, or by 10 years old by the latest, they have already started go-kart racing.

Then they take about 15 years to become professional drivers, and after 20 years they reach the top tier. Last year was a milestone as I completed my 20th year as a racer. And while I am now over 40 years old, I think my feeling is in line with the 25-year-old or 35-year-old driver because I started late. My feeding speed, flexibility and instantaneous power may not be on par with a teenager, but regarding the value of my experience and my total performance, I am definitely in the highest-tier. When these eventually fall, I will consider my retirement as a racer. But right now, I still think that I can drive to the limit, and that I won't be beaten even though I am 40!

What would you recommend to a reader who wants to travel to Japan?

I really want people to enjoy onsen (hot spring) at a hot spring inn. If you search for "Japan" and "sightseeing" together on the Internet, you'll just be bombarded with sightseeing spots. Instead, if you want to enjoy the ultimate Japan, I would recommend the hot springs of Nishiizu, for example, and going to eat delicious sashimi alongside the Sea of Japan. I want people to stay at such a hot spring inn, and fully enjoy genuine Japanese "omotenashi" hospitality.

Upcoming INDYCAR Race Schedule

July 8 Iowa Speedway, Newton, IA
July 15: Streets of Toronto
July 29: Mid-Ohio Sports Car Course
August 19: Pocono Raceway
August 25. Gateway Motorsports Park
September 2. Portland International Raceway
September 16: Sonoma Raceway

Deliciousness of Liquid Nitrogen Ice Cream

Everyone is familiar with Coldstone and the concept of ice cream preparation as performance, but California-based chain **Creamistry** takes it a step further with made-to-order liquid nitrogen ice cream using all-natural ingredients. The company was founded in 2013 by Jay Yim, who was inspired by a street vendor making ice cream with liquid nitrogen during a trip to Korea in 2003. Creamistry just opened its first East Coast location in New York's Chinatown, where customers have the option of more than 20 ice cream flavors and 25 plus toppings, such as candy, cookies, cereal, and fruits.

Thanks to the flash-freezing process, the ice cream is mixed, frozen and scooped right in front of the customer. When the liquid nitrogen (-321°F) hits the ice cream mixture it freezes so fast that ice crystals don't have a chance to develop, resulting in a decadently rich and luxuriously creamy ice cream, hence the company name. The huge amount of steam that rises before your eyes is captivating and it's fun to watch your creation being assembled from start to finish.

Ice cream flavors include standards like peanut butter, chocolate, strawberry and birthday cake, as well as more exotic ones like taro, thai tea and matcha. Once you pick your ice cream base, some of the serving choices are freshly-baked waffle bowls, ice cream sandwiches made from brownies or various cereals, build-your-own sundaes as well as nitro floats and affogato. You are only limited by your imagination in terms of what Creamistry concoction you can create!

Icy smoke instantly rises up and spreads while flash freezing the ice cream. (above) Everything is made to order here in Creamistry, including crunchy waffles. (left)

You can build your own Ice Cream Sandwiches with your choice of brownie, Cap'n Crunch®, Fruity Pebbles® and Cinnamon Toast Crunch® plus your favorite flavor of ice cream. (left) Specialty item, *Creations* comes with layers of ice cream, two toppings, sauce and whipped cream. (bottom)

Creamistry's very first New York location is just off Canal Street in the heart of Chinatown.

Creamistry 129 Walker St. (bet. Baxter & Centre Sts.), New York, NY 10013 | TEL. 212-906-1388 | www.creamistry.com

SHOP

Community Gathering Space for Japan's and Brooklyn's Cultures

J+B Design is a combination of **J-Collabo** a Japanese arts and culture organization, and **Brooklyn Beauty Fashion Labo** a group promoting Brooklyn's beauty and fashion Housed in a complex in Park Slope, J+B offers select quality products from Japan and Brooklyn The newest addition to J+B is the convenience store **Dainobu** which recently established its fourth New York location there

Dainobu opened its first Brooklyn shop upon J+B's request, and with limited space compared to its Manhattan stores, best-selling items have been picked to stock the shelves You can find familiar favorites such as matcha-flavored and other snacks, various noodles and an assortment of bentos Dainobu USA President, Yasuaki Dainobu wants to learn from customers in this new market to see what their needs are, and in the future he plans to adjust his products in response to them

Cafe Nanahoshi is a pre-existing part of J+B that underwent a renewal It features healthy and delicious fresh-squeezed yuzu, lemon and other refreshing drinks as well as ones that incorporate amazake (sweet fermented rice), such as the *Banana Rice Malt Cold Brew* Not to be missed are the vegan friendly *Miso Taste Vegetable Soup* and the *All in All Rice Ball*, which has a balanced array of paprika, carrots, kale, quinoa and gobo Brooklyn-made JoMart Chocolates are also available for purchase

J+B also features hair and nail salons, an event space and an artist-in-residence It will expand the brand by opening a Brooklyn concept shop in Tokyo this November

One corner of J+B Design's space is occupied by Dainobu's items chosen based on popularity in their Manhattan locations.

Cafe Nanahoshi revamped their menu for summer *Yuzu Lemonade* perfect to boost energy

Hazuki Hair Salon and miSak (nail salon) are also housed inside J+B Design

J+B Design 300 7th St. (bet. 4th & 5th Aves.) Brooklyn, NY 11215 | www.j-bcollabo.org

FOOD

Introducing "Alove", Yogurt with Aloe Vera

Japan is a snack/sweets/dessert paradise and introduces cute, innovative and unique items everyhwhere Having been popular in Japan for over two decades Aloe Vera Yogurt by Morinaga Nutritious Foods, Inc finally landed in the U S under the name of **Alova** It is crafted with Californian milk creating smooth, creamy texture with bits of refreshing aloe vera which is low in fat content The unique, jelly-like texture of aloe vera satisfies your palate every bite Alove comes in six flavors of Original, Blueberry, Strawberry, Peach, Vanilla, and Kiwi, and it is gluten free, non-GMO and made with no artificial flavors Alove is currently available in select Japanese and Asian grocery stores To find the store locations, go to their website

www.aloveyogurt.com

BOOK

From Stateless Refugee in Japan to Successful Manhattan Lawyer

A newly released memoir from 87-year-old attorney Isaac Shapiro is sure to captivate readers ***Edokko: Growing Up a Stateless Foreigner in Wartime Japan*** tells his unusual life story of being born in Japan in 1931 It follows Shapiro, the son of stateless Russian Jewish refugees, and his family as they live through the devastating American bombing raids of Tokyo

When victorious U S soldiers arrived in Yokohama in 1945, they were startled to see a young white boy who spoke English standing in the harbor They asked 14-year-old Shapiro to be their interpreter, and soon he was touring Hiroshima with the military and forging friendships with its leaders In 1946 Shapiro is able to move to the U S after receiving an invitation from a childless Marine Colonel and his wife With their sponsorship and support, he attends Columbia University and has a successful legal career in Manhattan

The book focuses on these relationships and how Shapiro navigated life in Japan Shapiro's story illuminates a nearly unknown part of the Jewish experience in the 30s-40s, as well as presents a rare view of WWII In this era when America's openness to refugees is in question, it couldn't be more timely

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EXPLORE BEYOND
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Summer Gourmet Issue

P.08 **Japanese and Asian Treats in Smorgasburg**

Showcasing 100 kinds of unique, innovative, new and culturally diverse street foods, Smorgasburg offers the greatest way to sample Japanese and Asian cuisines. Chopsticks NY checked out the two locations, and here we introduce our favorites.

P.10 **Newly Opened Japanese and Asian Restaurants**

(Featured Restaurants)
Hong Kong Station / Izakaya Juraku / Ramen Andante

P.12 **Summer Specials You Should Try**

(Featured Restaurants)
Brooklyn Bail Factory / Ding Chinese Restaurant / Luscious Thai / Tonchin New York / Totto Ramen Hell's Kitchen / Totto Ramen Midtown West

P.22 **"WA" Cooking:** *Grilled Scallop with Butter and Soy Sauce*

P.26 **Mixology Lab:** Summer Cocktail using LENTO (brown sugar shochu)

P.14 Japanese Restaurant List
P.44 Asian Restaurant List

© rob zs/Shutterstock.com

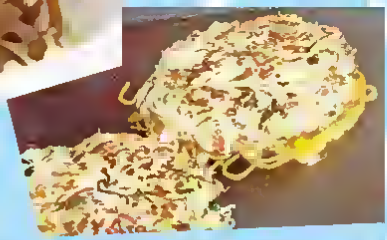
Japanese and Asian Treats

Every weekend through October, Smorgasburg (Smorgs) showcases more than 100 kinds of unique, innovative, new and culturally diverse street foods. It is also the greatest way to sample Japanese and Asian cuisines. Chopsticks NY checked out Smorgs in two locations, Williamsburg on Saturdays and Prospect Park on Sundays, and here are the items that caught our radar.

Okonomiyaki and Modernyaki
by OCONOMI

Okonomiyaki is a filling Japanese pancake made on a sizzling hot grill, and it is one of the major Japanese street foods. OCONOMI offers authentic flavors that allow you to taste what the Japanese enjoy in their home country. An abundance of shredded cabbage gives crisp texture to the pancake, and the sweet and savory okonomiyaki sauce and mayonnaise are addictive. An even more plentiful dish is *Modernyaki*, which also contains yakisoba (stir fried noodles).

oconomi



Pineapple Bird
by Thai Bird

Everyone loves fried chicken! This Thai fried chicken is scrumptiously seasoned, cut into bite size pieces and served with cut pineapple, watermelon, and kiwi. The crispy chicken and juicy fruit are hit by the sweet chili sauce to create a pleasant harmony in your mouth. Arranged on a pineapple boat, this dish has a tropical air.

thaibirdnyc

Squid Yakisoba
by YAKISOBA NYC

One of our favorites is *Squid Yakisoba* by YAKISOBA NYC powered by Rai Rai Ken. Yakisoba and grilled squid are two super popular street foods in Japan, and by combining the two, *Squid Yakisoba* becomes the ultimate meal on one plate. They source squid from Yachinohe, a mecca for squid harvest, and it's very rare that you can enjoy grilled squid of this quality in New York. If your stomach is not big enough to finish it all, you can just order a Squid Skewer.

yakisobenyc

in Smorgasburg

Kakigori Shaved Ice
by Bonsai Kakigori

Drinks are not the only things that quench your thirst, *kakigori* does that too. New to the American market but traditional in Japan, kakigori refers to Japanese-style shaved ice topped with sweet sauce. Bonsai Kakigori, launched by Gaston and Theo, is true to the essence of kakigori and glamorized with their non-Japanese twists. Sauces and toppings are crafted with carefully chosen ingredients to produce a nice rapport with the extremely fine, delicate shaved ice that is made by kakigori machines from Japan. The ice instantly melts in your mouth and the chill pleasantly spreads throughout your body.

www.bonsaikakigori.com

bonsaikakigori

Matcha Drinks
by MATCHAFUL

New York's matcha green tea craze has now reached a new level. People do not just enjoy Japanese ceremonial tea, but have also started arranging it for Western gourmet culture. Matchaful, based in DUMBO, offers a variety of cold matcha drinks at Smorgs. They are made with high quality, organic matcha powder from Shizuoka—in this sense they are conventional, but their concoction is mind-blowing to the Japanese. For example, *Moon Berry Magic* (pictured left) is empowered by Blue Magik powder and elderberry elixir to create a beautiful blue hue and an energy boost at the same time. MATCHAFUL allows you to choose either almond milk or oat milk to mix in, and their matcha drinks are completely healthy and mindful! matchaful

Sheng Jian Bao Dumplings
by Mao's Bao

There are various types of dumplings in Asian countries, such as gyoza, shumai, wonton, mandu, samosa, xiao long bao, to name a few. The dumplings that Mao's Bao offers are called sheng jian bao, and are quite close to xiao long bao steamed soup dumplings. However, instead of being steamed they are pan-fried, so the bottom of the dumpling is browned. When you pop one into your mouth and bite into its crispy skin, the juicy soup bursts out in a mouthful. These soupy, juicy and crispy Sheng Jian Bao come in four flavors of pork, beef, chicken, and "impossibao", which is vegetarian.

maosbao

Other Japanese and Asian Flavors at Smorgs

You can find much more street food with Japanese and Asian influences. At **Yakitori Totto** (yakitoritottsunyc) you can savor one of the most beloved Japanese street foods and izakaya staples yakitori (grilled skewers). **Rooster Boy** (roosterboynyc) is a new addition to Smorgs this year, offering Japanese karaage fried chicken sandwiched in a Japanese butter roll. You can also grab Japanese influenced tacos at **Takumi Taco** (www.takumitaco.com takumitaco) and Smorgs' classic Ramen Burger at **Ramen Burger** (ramenburger).

If you are looking for Chinese flavors, there are jiang bing at **Jiangkung Company** (www.eatjiangbing.com) bao with various stuffing options at **CBao** (cbaoasianbuns), bite size pan fried dumplings at **Destination Dumplings** (insta_destinationdumplings), and dandan noodles at **Noodle Lane** (noodle.lane).

For refreshment, try the uniquely developed shaved ice cream "Shaved Snow" at **Wooly's** (www.woolysnyc.com, woolysnyc), and Indian-style rich and dark coffee at **Ministry of Kaapi** (www.ministryofkaapi.com, ministryofkaapi).

Smorgasburg is held every Saturday from April to October at 90 Kent Ave. at East River State Park, and every Sunday at Breeze Hill in Prospect Park.

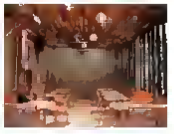
Newly Opened Japanese and Asian Restaurants

Cantonese and Dim Sum All Day

Hong Kong Station
157 W. 47th St. (bet. 6th & 7th Aves.), New York, NY 10036
TEL. 646-429-8277 | www.hongkongstation47.com
Mon-Sun: 11:30 am-11 pm

Hong Kong Station opened last December, bringing authentic Cantonese food to Times Square via offerings from five chefs native to this region. This cuisine is known for non-spicy meat-centric dishes such as roast pork or duck, as well as dim sum. At Hong Kong Station dim sum is served around the clock, with favorites like shumai dumplings and turnip cake.

Popular dim sum item *Shrimp Shumai Dumpling*, holds plump shrimp in gooey skin. (above) You can enjoy a unique combination of textures in plentiful *Sauteed Conch with Fried Tofu*. (left)

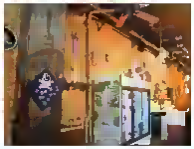


Hong Kong Station's spacious interior seats 100 and can accommodate private dining.

Get Drunk at Feel-Good Japanese Bar

Izakaya Juraku
121 Ludlow St., New York, NY 10002 | TEL. 212-477-0100
www.izakayajuraku.com | Tue.-Fri.: 5:30-11 pm, Sat.: 12 pm-11 pm, Sun.: 12 pm-10 pm

Having opened this April, **Izakaya Juraku** offers a large selection of Japanese craft beers, *jizake* (craft sake) and sake cocktails in a lively environment. Enjoy hearty and plentiful dishes like *Katsu Sand* (pork cutlet sandwich) and *Chilled Tomato and Kale Ramen* paired with their beer and sake collections. You'll be happy to get drunk at this casual and homey izakaya.



Juraku carries 27 Japanese craft beers and the number is growing. They also have draft beer and sake from Brooklyn Kura on tap.

10% Off All Food

To enjoy this offer, mention Chopsticks NY at check out. The offer is valid through August 31.

Ramen From Nationwide Japan

Ramen Andante
130 Grand St (bet. Bedford Ave & Berry St.), Brooklyn, NY 11249 | TEL: 929.337.0010 | www.newyorkramen.com
Mon-Sun: 12 pm-10:45 pm

Ramen Andante is the newest project by ramen entrepreneur, Shigeto Kamada (Minca, Kambi), opened in Williamsburg. It's a one-stop shop for a variety of ramen bowls that celebrate regional flavors from nationwide Japan, such as Hokkaido, Tokyo, Hakata, and Kumamoto. Recommended this summer are plentiful and refreshing *Cold Miso Ramen* and *Tsukemen* (dipping style ramen).

Summer special offered until September is *Cold Miso Ramen* featuring miso soup kicked up with yuzu juice and topped with chicken chashu and spicy sesame sauce.

High ceiling, wooden decor, abundant natural light, and friendly staff—all contribute to Andante's welcoming atmosphere.

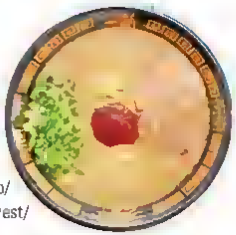
Other Notable New Opening Japanese and Asian Restaurants

(September 2017-June 2018)
*Featured in past issues of Chopsticks NY

Japanese

Dark Bullet Seke Bar
154 W. 72nd St., New York, NY 10023
www.darkbullet.com

Davelle
102 Suffolk St.
New York, NY 10002
www.davellenewyork.com



ICHIRAN Midtowe*
132 W. 31st St.
New York, NY 10001
https://en.ichiran.com/shop/oversea/usa/ny-midtownwest/

Ikieeri Steak Chelsea
96 8th Ave., New York, NY 10011
www.ikinansteakusa.com

Kome Weze Upper East Side
1275 1st Ave., New York, NY 10065
www.komewazaues.com

Meeya Jiro Brooklyn
306 Gold St., Ste. C2 Brooklyn, NY 11201
www.menyajiro-ny.com

Node
6 W. 28th St., New York, NY 10001
www.noda.nyc

Omakase Room by Tatsu
14 Christopher St., Lower Level
New York, NY 10014
www.omakaseroom.nyc

Shiesen
44 Bowery, New York, NY 10013
www.boweryshinsen.com

Sushi Noz*
181 E. 78th St., New York, NY 10075
www.sushinoz.com

Yemeda Chikara New York*
249 E. 49th St., New York, NY 10017
www.yamadachikara-ny.com

Asian

Boree (T)
462 Court St., Brooklyn, NY 11231
www.boranrestaurant.com

Dun Huang (C)
300 E. 12th St., New York, NY 10003
www.dunhuangfood.com

E Noodle Group (C)
5 Catherine St., New York, NY 10038
www.facebook.com/ENoodleGroup/

Mala Project* (C)
41 W. 46th St., New York, NY 10036
www.malaproject.nyc

Prooeg Noodle Bar (T)
347 1st Ave., New York, NY 10010
www.proongnyc.com

Sabai Thai Restaureet (T)
432 Park Ave. S., New York, NY 10016
www.sabairestaurant.com

Sichuee Meeor (C)
258 W. 44th St., New York, NY 10036
www.sichuanmanor258.com

(C) Chinese (T) Thai

Summer Specials You Should Try

Healthy Sushi Platter for Summer Parties

Just in time for the outdoor party and rooftop gathering season, **Brooklyn Bell Factory** is introducing *Sushi Bomb Party Platter* for catering. It highlights sushi from Bozu, sister restaurant of BBF, including customers' favorite tuna, salmon, yellowtail, vegetable, and eel. Starting from 32 pieces per plate for $60, you can also add hearty Japanese side dishes such as gyoza dumplings and karaage fried chicken according to your party size and guests' preferences. BBF uses neither additives, preservatives nor MSG for their offerings, so the platter is absolutely healthy. Colorful, nutritious and scrumptious *Sushi Bomb Party Platter* is sure to brighten up your summer party.

Brooklyn Bell Factory
95 Montrose Ave., (bet. Leonard St. & Manhattan Ave.)
Brooklyn, NY 11206 | TEL. 718-387-5296
www.bkbellfactory.com | Mon-Sun: 8 am-5 pm

Beat the Heat with Flavorful, Aromatic Sichuan Dishes

Ding Chinese Restaurant, which opened in Midtown two years ago, welcomes families, groups and single diners by serving a wide array of authentic Asian cuisine including Sichuan dishes, hot pot and table BBQ. Their summer recommendation is *Chef's Tofu with Chili Minced Pork* crafted by a veteran chef who gained experience working in Sichuan Province for 30 years. This flavorful and spicy dish is commonly known as *Mapo Tofu* and one of the most beloved Sichuan dishes by Japanese. It will give you absolute power to fight the heat. Enjoy authentic flavors and spacious dining, equipped with smokeless BBQ grills.

Ding Chinese Restaurant Szechuan/Hot Pot/Table BBQ
234 W. 49th St., (bet. 7th & 9th Aves.) New York, NY 10036
TEL. 212-265-0628 | www.DingTimeSquare.com
Mon-Sun: 11:30 am-11 pm

Authentic Thai Dishes Street Style

FREE Beer, Cocktail or Soft Drink
Valid for entire group
Mention Chopsticks NY
Valid thru Aug. 31

Nestled on the Upper East Side for a decade, **Luscious Thai** has served authentic street style Thai dishes and satisfied food savvy neighbors. Their loyal customers' all time favorites include flavorful *Sizzling Spicy Seafood* and *Chu Chee Salmon*, but for the hot season, they recommend *Crispy Soft Shell Crab with Papaya Salad*. Perfectly deep fried seasonal soft shell crab and green papaya salad are embraced with refreshing Thai dressing made with lemon, fish sauce, chili and peanuts. To quench your thirst, try their Thai beer and cocktails with Thai essence. On Mondays, all diners can enjoy complimentary Thai Iced Tea or Thai Iced Coffee.

Luscious Thai
1099 1st Ave., New York, NY 10065 | TEL. 212-813-1188
www.lusciousthaifood.com | Mon-Thu: 11:30 am-4 pm, 4:45-10 pm
Fri: 11:30 am-10:45 pm, Sat: 12 pm-10:45 pm, Sun: 12 pm-10:15 pm

Tokyo Style Tonkotsu Ramen and "Kaki-Gori" Shaved Ice

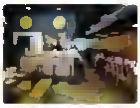
Opened last year as the first New York outpost of well-loved ramen house in Tokyo, **Tonchin New York** is known for serving their signature *Tokyo Style Tonkotsu Ramen* and innovative, ingredient driven dishes. This summer Tonchin is introducing *Tokyo "Kaki-Gori" Shaved Ice*, which comes in 5 flavors of Tokyo Strawberry Milk, Premium Matcha, Sweet Pineapple Milk, Delicious Mango Milk, and Banana Rum Milk. All flavors are made by using a shaving machine from Japan to produce a very fine texture and finished with carefully selected ingredients and house-made honey cream. Tonchin suggests enjoying Kaki Gori at the end of your meal after savoring their ramen.

Tonchin New York
13 W. 36th St., (bet. 5th & Broadway), New York, NY 10018
TEL: 646-692-9912 | www.tonchinnewyork.com
Mon-Fri: 11:30 am-2:30 pm, 5:30-10 pm; Sat: 12 pm-10 pm; Sun: 12 pm-9 pm

Cold Ramen That Energizes Your Body

Hiyashi Chuka is a traditional cold ramen enjoyed with soy sauce-base sweet and sour sauce. **Totto Ramen Hell's Kitchen** adds twists to the summer dish with more plentiful toppings and craft dressing. Nutritiously well-balanced toppings on curly chewy noodles include vegetables (lettuce, tomato, cucumber, corn, and bamboo shoot) and protein (chashu (chicken or pork of your choice), shrimp, and boiled egg.) For dressing, you can choose refreshing soy sauce based dashi with yuzu juice or rich roasted sesame sauce. This second location of popular Totto Ramen has more seats and is spacious, so it's perfect for group diners.

Totto Ramen Hell's Kitchen
464 W. 51st St., New York, NY 10019 | TEL: 646-596-9056
www.tottoramen.com | Mon: 4:30-11 pm; Tue-Sat: 11:30 am-3:45 pm, 4:30-11 pm; Sun: 11:30 am-9:30 pm

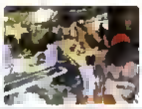


Dipping Style Ramen with Chicken Paitan Soup

FREE Extra Noodles
(double or triple)
Mention Chopsticks NY
Valid thru Aug. 31

Totto Ramen Midtown West, the first location of popular Totto Ramen group, opened in 2010. This summer, they bring *Paitan Tsukemen*, a style of ramen that serves noodles and soup separately to allow you to enjoy by dipping noodles into soup. The rich soup, crafted with chicken and bonito flakes and finished with bonito powder, is paired with curly, medium-thick noodles. You are free to dunk toppings consisting of seasoned half-boiled egg, chashu (pork or chicken of your choice), bamboo shoots, scallion, and onion. But don't forget to squeeze lime over noodles or directly into dipping soup before you dig in for a summery twist.

Totto Ramen Midtown West
366 W. 52nd St., (bet. 8th & 9th Aves.), New York, NY 10019
TEL: 212-582-0052 | www.tottoramen.com
Mon-Sat: 12 pm-4:30 pm, 5:30 pm-Midnight; Sun: 4-11 pm



Japanese Restaurant Guide

$35 Average price in dollars w tree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick cheap and high quality. That is why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

567 W 125th St. (at Broadway) $8.5 L
646-833-7143 www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge $35 L
405 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Upper West — Ichia Restaurant $20 M
53 W. 106th St. (bet. Manhattan & Columbus Ave.)
212-665-4869

Upper West — Jia Ramen* $15 L
3183 Broadway (at 125th St.)
646-559-2662

Upper West — Jia Ramen* $15 L
452 Amsterdam Ave (at 82nd St.)
646-657-0755

Upper West — Naba Harlem* $25 L
2367 Frederick Douglass Blvd (bet. 127th & 128th St.)
646-370-4008

Upper West — Rai Rai Ken* $15 L
1457 Amsterdam Ave (bet 131st & 133rd St.)
917-639-3342

Upper West — RAKU $20 L
57 W 76th St. (at Columbus Ave.)
212-873-1220

Upper West — Sushi Yasaka* $30 L
251 W 72nd St (bet. B way & West End Ave.)
212-496-5490

Upper West — Viaa Sushi & Saka* $20 L
2863-65 Broadway (bet. 115th & 116th St.)
212-222-9588

Upper West — Yasha Ramen $13 L
540 Amsterdam Ave (bet. 106th & 107th St.)
212-222-2985

Upper East

Upper East — Gongun $30 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-6056

Upper East — IRON Sushi* $25 L
355 E. 79th St. (bet. 1st & 2nd Ave.)
212 772 7580

Upper East — Momokawa $35
1486 1st Ave (bet. 76th & 77th St.)
212-256-0403

Upper East — Naruto Ramen* $10 L
1596 3 d Ave (bet. 86th & 87th St.)
212-289-7803

Upper East — Sushi Seki* $57 Su
1143 1st Ave (bet. 62nd & 63rd St.)
212-371-0220

Upper East — Tanoshi Sushi Sake Bar* $55 Su
1372 York Ave (bet. 73rd & 74th St.)
917-255-8254

Upper East — YUKA* $25 L
1557 2nd Ave (bet. 80th & 81st St.)
212-772 3675

Midtown West

Midtown West — GO! GO! CURRY!*

The Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery available in Midtown West and East for a limited time. Details on website.

273 W 39th St (bet. 7th & 8th Ave.) $8.5 L
212-730-5555 www.gogonnnyusa-ny.com

Midtown West — GONBURI-YA* $25 L
253 W 55th St (bet. Broadway & 8th Ave.)
212 980-7905

Midtown West — The East Saka Bar $30
43 W. 32nd St. (bet. 5th Ave. & Broadway)
212-563-1500

Midtown West — Hide-Chan Ramen $20 L
314 W 53rd St. (bet. 8th & 9th Ave.)
212-265-0085

Midtown West — Ikkan Steak 5th Ave $20 L
37 W 46th St. (bet. 5th & 6th Ave.)
917 409-5761

Midtown West — Ikkan Steak Times Square $20 L
358 W 46th St. (bet. 8th & 9th Ave.)
917 409-5240

Midtown West — IPPUDO NY WESTSIDE $32 L
321 W 51st St. (bet. 8th & 9th Ave.)
212 974-2500

Midtown West — KATSUHAMA55* $18 L
43-45 W 55th St. (bet. 5th & 6th Ave.)
212 541 7145

Midtown West — Koi $60 L
40 W 40th St. (bet. 5th & 6th Ave.)
212-921-9330

Midtown West — Mira Sushi* $11 Su
46 W 22nd St. (bet. 5th & 6th Ave.)
212-989-7993

Midtown West — Nippori* $30 L
245 W 51st St. (bet. Broadway & 8th Ave.)
646-964-5332

Midtown West — NOBU 57 $100 L
40 W 57th St (bet. 5th & 6th Ave.)
212 757 3000

Midtown West — Ootoya Times Square $20 L
141 W 41st St. (bet. 6th Ave. & Broadway)
212 704-0833

Midtown West — Sushidan* $45 Su L
123 W 49th St. (bet. 6th & 7th Ave.)
212 398-2100

TOTTO RAMEN

tottoramen.com
@tottoramen

MIDTOWN WEST
366 W 52nd St (btw 9th Ave & 9th Ave)
New York, NY 10019
212.582.0052
MON-SAT 12pm - 4:30pm
5:30pm - 12am
SUN 4pm-11pm

HELL'S KITCHEN
444 W 51st St (btw 9th Ave & 10th Ave)
New York, NY 10019
646.596.9056
MON 4:30pm - 11pm
TUE-SAT 11:30am - 3:45pm
4:30pm - 11pm
SUN 11:30am - 9:30pm

MIDTOWN EAST
248 E 52nd St (btw 2nd Ave & 3rd Ave)
New York, NY 10022
212.421.0052
MON-FRI 11:30am - 3pm
SAT 12:30pm - 11:30pm
SUN 4:30pm - 10:30pm

New Sushi Lunch

Please make a reservation! 917 388 3596
246 Fifth Ave, New York, NY 10001
entrance on 28th St between Fifth and Broadway
Tuesday - Friday 12:00am - 2:30 pm
Monday - Wednesday 5:30 pm - 10:30 pm
Thursday - Saturday 5:30 pm - 11:00 pm
SUSHI YAKITORI DINING
TEISUI
NEW YORK
teisui.nyc

Midtown West **Sushiya***
28 W 56th St. (bet. 5th & 6th Ave.)
212-247-5756
$20

Midtown West **SUZUKI**
114 W. 47th St. (bet. 6th & 7th Ave.)
212-575-0010
$70

Midtown West **TABATA RAMEN***
540 9th Ave. (bet. 39th & 40th St.)
212-630-7681
$15

Midtown West **TABATA RAMEN***
557 Fifth Ave. (bet. 37th & 38th St.)
212-465-2416
$15

Midtown West **Totto Next Door**
366 W. 52nd St. (bet. 8th & 9th Ave.)
$20

Midtown West **Totto Ramen W. 51st**
464 W. 51st St. (bet. 9th & 10th Ave.)
646-536-9059
$20

Midtown West **Totto Ramen W. 52nd**
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-582-0052
$20

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.)
212-245-4555
$45

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level
212-459-2100
$10

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stadium is the 9th locati on of Go! Go! Curry! in NYC. They prov da large portions at a reasonable price. Its 8-seat din ng room is easily filled up dur ng lunch- and d nnertime. They also offer free deliv ry.

235 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-678-5253 www.gogocuryusa-ny.com
$8.5

Midtown East **Abenya Kinnosuke***
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-5454
$65

Midtown East **Amane**
245 E. 44th St. (bet. 2nd & 3rd Ave.)
212-986-5300
$300

Midtown East **Azusa**
38 E. 45th St. (bet. Madison & 5th Ave.)
212-681-0001
$35

Midtown East **Gyu-Kaku***
805 3rd Ave., 2 Fl. (at 50th St.)
212-702-6808
$40

Midtown East **Hakoha**
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-2000
$66

Midtown East **Hatsuhana**
17 E. 48th St. (bet. Madison & 5th Ave.)
212-355-3345
$50

Midtown East **Hide-Chan Ramen**
248 E. 52nd St., 2 Fl. (bet. 2nd & 3rd Ave.)
212-813-1500
$20

Midtown East **HINATA**
150 E. 55th St. (bet. 3rd & Lexington Ave.)
212-355-2974
$20

Midtown East **Ikinari Steak Park Ave**
455 Park Ave. South (bet. 30th & 31st St.)
917 261 2798
$20

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5104
$40

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-888-3788
$30

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lexington & Park Ave.)
212-228-4873
$80

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.)
212-758-5308
$18

Midtown East **Kokage**
125 E. 39th St. (bet. Lexington & Park Ave.)
212-228-4873
$35

Midtown East **Lucky Cat**
232 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-888-8333
$30

Midtown East **Mifuna**
245 E. 44th St. (bet. 2nd & 3rd Ave.)
212-986-2800
$70

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.)
212-838-2537
$25

Midtown East **Nara Sushi**
115 E. 57th St. (bet. Lexington & Park Ave.)
646-346-0001
$25

Midtown East **Nippon***
155 E. 52nd St. (bet. 3rd & Lexington Ave.)
212-758-0226
$49

Midtown East **ONODERA**
461 9th Ave. (bet. 40th & 41st St.)
212 390-0925
$70

Midtown East **Ramen Tokumi***
617 3rd Ave. (bet. 39th & 35th St.)
212-779-2752
$10

Midtown East **Sakagura***
211 E. 43rd St., 11F (bet. 2nd & 3rd Ave.)
212-953-7253
$50

Midtown East **Shinbashi***
7 E. 48th St. (bet. Madison & 5th Ave.)
212-813-1005
$30

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212 230-1234
$20

Midtown East **Shoche & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212 715-0770
$30

Midtown East **Soba TOTTO**
211 E. 43rd St., 1 Fl. (bet. 2nd & 3rd Ave.)
212-557-3200
$40

Midtown East **Sushi You**
246 E. 51st St. (bet. 2nd & 3rd Ave.)
212-752-2967
$85

Midtown East **SushiAnn**
38 E. 51st St. (at Park Ave.)
212 755-1780
$50

Midtown East **Sushiden**
19 E. 45th St. (bet. Madison & 5th Ave.)
212-758-2700
$45

Midtown East **TOMI JAZZ**
238 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-437-1254
$30

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-421-8052
$20

Midtown East **West Udon Izakaya**
150 E. 48th St. (bet. 3rd & Lexington Ave.)
212-922-0677
$10

Midtown East **Wokumi**
325 Lexington Ave. (bet. 38th & 39th St.)
212-447-1212
$50

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.)
212 502 1125
$50

Midtown East **YAMA Restaurant**
308 E. 49th St. (bet. 1st & 2nd Ave.)
212-355-3370
$28

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.)
646-681-1867
$25

Korea Town

Koreatown **Ichi Umi Restaurant***
5 E. 32nd St. (bet. Madison & 5th Ave.)
212 725-1333
$30

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.)
646-368-9364
$25

Chelsea

Chelsea **ennju***

A self service restaurant conveniently located near union square station. ennju features an original menu created by the Japanese owner. There are many items to choose from, including sushi, bento, ramen, udon, donburi, and sake.

20 E 17th St. (bet. 5th Ave. & Broadway)
646-339-7004
$10

AJISEN RAMEN
Hiyashi Chuka

Chelsea
136 W. 28th St.
New York, NY 10001
(646)-638-0888

Chinatown
14 Mott St.
New York, NY 10013
(212)-667-9680

Flushing
38-10 138th St., 1st Fl.
Flushing, NY 11354
(718)-395-8119

Chelsea

GO! GO! CURRY!*

Chelsea Stad um is the 4th location of Go! Go! Curry! in NYC. Katsu curry. Home-run curry, and Grand Slam are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free topping coupons on purchase for GO GO DAY

144 W 13th St (bet. 5th & 7th Aves.) $8.5 D L
212-255-4555 www.gogocurryusa-ny.com

AA Ichiban Sushi

213 W 23rd St. (bet. 7th & 8th Ave.) $18 L
212-675-8188

Ajisen Ramen*

136 W 21th St. (bet. 6th & 7th Ave.) $16 L
646-631-0188

Asuka Sushi

300 W. 23rd St. (at 8th Ave.) $25 L
212-727-0888

E.A.K. Ramen

469 8th Ave. (bet. 11th & 12th St.) $20 D L
646-453-2027

Hanamizuki Cafe*

143 W. 24th St. (bet. 6th & 7th Ave.) $9 L
212-685-5533

Ikinari Steak Chelsea 7th Ave

154 7th Ave. (bet. 19th & 20th St.) $20 L D
917-409-5057

Ikinari Steak Chelsea 8th Ave

96 8th Ave. (bet. 14th & 15th St.) $20 L D
646-682-9276

Kiki Sushi

235 5th Ave. (bet. 24th & 25th St.) $15 L
212-627-3590

MORIMOTO

88 10th Ave. (bet. 15th & 16th St.) $90 L
212-989-8883

NAOKI

311 W. 17th St. (bet. 8th & 9th Ave.) $90
646-861-0086

Ootoya Chelsea

8 W. 18th St. (bet. 5th & 6th Ave.) $20 L D
212-255-0018

Yakiniku Futago

37 W. 17th St. (bet. 5th & 6th Ave.) $25 D
212-620-0225

Gramercy

Choshi*

77 Irving Place (at 19th St.) $20 L D
212-420-1418

Mishima*

164 Lexington Ave. (bet. 30th & 31st St.) $25 L D
212-532-9596

Momokawa

157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Sushi SEN-NIN

30 E. 33rd St. (bet. Park & Madison Ave.) $40 Sa L
212-685-2200

Tsuru Ton Tan

21 E. 16th St. (bet. Broadway & 5th Ave.) $30 D L
212-963-1000

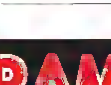
YAMA Restaurant

122 E. 17th St. (at Irving Pl.) $20 Sa L
212-475-0868

West Village

West Village

GO! GO! CURRY!*



With this menu. Everything for your genki vigor. 5th, 15th, 25th are Go*Go Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.

231 Thompson St (bet. W 3rd & Bleecker St.) $8.5 D L
212-505-2955 www.gogocurryusa-ny.com

Cha Cha Sam*

15 W 8th St. (bet. 5th & 6th Ave.) $25 M D L
212-473-3333

Ooya Restaurant*

14 W. 4th St. (at Mercer St.) $25 L D
212-505-8943

E.A.K. Ramen

469 8th Ave. (bet. 11th & 12th St.) $13 L D
646-453-2027

EN Japanese Brasserie

435 Hudson St. (at Leroy St.) $40 D L
212-647-9196

Hakata Tonton*

61 Grove St. (bet. 7th Ave. & Bleecker St.) $25 D
212-247-8038

MEW MEN

7 Carmine St. (bet. West 4th & Bleeker St.) $18 M L
212-727-1050

Mikado*

525 6th Ave. (bet. 13th & 14th St.) $20 D L
212-255-5311

Mi-Ne Sushi Tokyo

486 9th Ave. (bet. 12th & 13th St.) $25 D L
917-475-9342

Pokerice

102 W. 4th St. (bet. 6th & 7th Ave.) $11 L D
212-300-4578

Ramen Takumi*

1 University Pl. (bet. University & Waverly Pl.) $13 L D
212-229-2752

Ramen-Ya West 3rd

133 W. 3rd St. (bet. Macdougal & 6th Ave.) $15 L D
212-254-2828

Ramen-Ya West 4th

181 W. 4th St. (bet. 6th & 7th Ave.) $15 L D
212-989-5440

Rockmeishi*

11 Barrow St. (bet. West 4th & Bleecker St.) $35 D
212-675-7775

SAIKAI Dining Bar

24 Greenwich Ave. (bet. Charles & W. 10th St.) $30 D
646-038-5588

Sonen Restaurant*

28 E. 13th St. (bet. University Pl. & 5th Ave.) $20 L D
212-627-7150

Sushi Mombu

265 Bleecker St. (bet. Leroy & Cornelia St.) $18 L D
212-675-5585

East Village

East Village

Umenoie

Umenoie is a Japanese comfort food restaurant in East Village with a fine selection of saki and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).

25 E 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-954-1122 www.downtownumenoie.com

Baron Beran

194 1st Ave. (at 10th St.) $30 D
212-477-1005

Bessou

5 Bleecker St. (bet. Elizabeth St. & Bowery) $40
212-228-8502

Cha-An

230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) $20 L D
212-228-4030

Cho-Ko Restaurant

58 1st Ave. (bet. 3rd & 4th St.) $10 L D
212-388-0985

Curry-Ya

214 E. 10th St. (bet. 1st & 2nd Ave.) $20 L D
855-692-8779

East Noodle

119 2nd Ave. (at 7th St.) $16 L
212-982-4285

Gyu-Kaku*

34 Cooper Sq. (bet. 4th St. & Astor Pl.) $40 L D
212-475-2369

Hakata Hot Pot

50 St. Marks Pl. (bet. 1st & 2nd Ave.) $30 D
212-533-7711

Hasaki*

210 E. 9th St. (bet. 2nd & 3rd Ave.) $40 L
212-473-3327

Hi-Collar

214 E. 10th St. (bet. 1st & 2nd Ave.) $20 L
212-777-7018

East Village **Ikinori Steak East Village** $20
90 E. 10th St. (bet. 3rd & 4th Ave.) 917-398-3546

East Village **IPPUDO NY** $29
65 4th Ave (bet. 9th & 10th St.) 212-388-0088

East Village **IRON Sushi*** $25
212 10th St. (bet 1st & 2nd Ave.) 212-228-0102

East Village **Izakaya** $40
328 E 6th St (bet. 1st & 2nd Ave.) 917-457 1284

East Village **JEWEL BAKO** $45
239 E 5th St (bet. 2nd Ave. & Cooper Sq.) 212-979-1012

East Village **Kambi Ramen Honsn*** $15
351 E 14th St (bet. 1st & 2nd Ave.) 212-228-1999

East Village **Kenku*** $25
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212 254-1363

East Village **Kotobuki** $25
58 3rd Ave (bet. 10th & 11th St.) 212-353-5088

East Village **Kyo Ya** $42
94 E. 7th St. (bet. Ave. A & 1st Ave.) 212-982-4140

East Village **May's Place Sushi** $15
121 2nd Ave. (bet. 7th & St. Marks Pl.) 212-533-9448

East Village **MINCA** $10
536 E. 5th St. (bet. Ave. A & B) 212-505-7001

East Village **OH! Taisho*** $20
6 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-673-1300

East Village **Ootoya Greenwich Village** $20
41 E 11th St. (at University Pl.) 212-473-4300

East Village **Otafuku x Madetar*** $7
220 E. 9th St. (bet. 2nd & 3rd Ave.) 646-998-3436

East Village **Rai Rai Ken*** $15
219 E. 10th St. (bet. 1st & 2nd Ave.) 212-477-7030

East Village **Ramen Misoya New York** $10
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) 212-477 4825

East Village **Ramen Setagaya *** $13
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) 212 387 7953

East Village **Rice Burger Yonekuchi** $14
236A E. 9th St. (bet. 2nd & 3rd Ave.) 646-783-8785

East Village **Shabu-Tatsu*** $30
216 E. 10th St. (bet. 1st & 2nd Ave.) 212-477-2972

East Village **Sobuya*** $20
229 E. 9th St. (bet. 2nd & 3rd Ave.) 212-533-6988

East Village **Souen East Village*** $15
326 E. 6th St. (bet. 1st & 2nd Ave.) 212 388-1155

East Village **Takahachi East Village** $25
85 Ave. A (at 6th St.) 212-505-5524

East Village **Udon West*** $20
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)

East Village **Uogashi** $30
186 1st Ave. (bet. 11th & 12th St.) 212-253-0626

East Village **Yakiniku West*** $25
218 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-9238

East Village **Yakitori Taisho*** $20
5 St. Marks Pl (bet. 2nd & 3rd Ave.) 212-228-5084

East Village **Yuba Restaurant** $40
105 E. 9th St. (bet. 3rd & 4th Ave.) 212-777-4181

East Village **Zan 6*** $15
328 E. 6th St. (bet. 1st & 2nd Ave.) 646-429-8471

East Village **Zan 6*** $12
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-5855

East Village **ZUNOO-YA** $20
54 E 10th St. (bet. 3rd & 4th Ave.) 917 639-3543

Lower Manhattan

Lower Mhn **GO! GO! CURRY!*** $8.5
World Trade Center Stadium is the 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th, and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) 212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Kuu Ramen** $15
Chef Teke from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and off co
20 John St. (bet. Broadway & Nassau St.) 212-571-7177 www.kuuramen.com

Lower Mhn **Ajisai Ramen*** $16
14 Mott St. (bet. Worth & Bayard St.) 212-267-9680

Lower Mhn **Azasu** $30
49 Clinton St. (bet. Stanton & Rivington St.) 212 777-7088

Lower Mhn **Banto Nonyaa*** $8
32 Broadway (at Morris St.) 212-747 0954

Lower Mhn **Japanese Curry Ginmon** $15
29 Kenmare St. (bet. Elizabeth & Mott St.) 212 226-1262

Lower Mhn **KOMEWAZA** $17
40 Water St. (at Coenties Slip) 646-369-1727

Lower Mhn **NY Sushi Ko** $61
31 Clinton St. (bet. Rivington & Delancey St.) 917 734-5657

Lower Mhn **Rabbit House** $20
76 Forsyth St. (bet. Canal & Hester St.) 212-343-4200

Lower Mhn **Ramen Ishida** $20
122 Ludlow St. (bet. Delancey & Rivington St.) 646-590-3278

Lower Mhn **Yakitori Toru** $35
72 Kenmare St. (bet. Mulberry & Mott St.) 212 966 1100

Lower Mhn **Yoppnrai** $40
151 Rivington St. (bet. Suffolk & Clinton St.) 212 777-7253

Tribeca

Tribeca **Azabu** $25
428 Greenwich (bet. Laight & Vestry St.) 212-274-0428

Tribeca **B Flat** $25
277 Church St. (bet. White & Franklin St.) 212-219-2370

Tribeca **Brushstroke** $75
30 Hudson St. (at. Duane St.) 212 791-3771

Tribeca **NINJA*** $35
28 Hudson St. (bet. Reade & Duane St.) 212 274-8500

Tribeca **NOBU DOWNTOWN** $100
195 Broadway (bet. Day & Fulton St.) 212-219-0500

Tribeca **NOBU NEXT DOOR** $75
195 Broadway (bet. Day & Fulton St.) 212 334-4445

Tribeca **Shigure*** $25
277 Church St. (bet. White & Franklin St.) 212-965-0200

Tribeca **Sushi Azabu** $50
428 Greenwich (bet. Laight & Vestry St.) 212 274-0428

Cold Pork Soba
$13
Eat in or take out
Spicy miso pork and sesame sauce on cold soba
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-9pm

Tribeca **Tokahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hirokisa**
73 Thompson St. (bet. Broome & Spring St.) $85
212-925-1813

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Sushi Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **Samurai Papa**

The signature dish at Samurai Papa is their Hakata Pork Belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito broth for a milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8***
66 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-823-1800

Brooklyn **Bozu**
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Gaijin***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-636-8865

Brooklyn **Hikina Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-352-5130

Brooklyn **ICHIRAN NY Bronklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25
718-381-0491

Brooklyn **IZAKAYA on SMITH**
176 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **KOGANE RAMEN**
76 Henry St. (bet. Pineapple & Orange St.) $20
718-875-2828

Brooklyn **Mizu**
314 Bedford Ave. (bet. 6th St & 7th St.) $30
718-782-8666

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Okiway**
1006 Flushing Ave. (bet. Wilson Ave. & Noll St.) $30
718-417-1091

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **Ramen Andante**
130 Grand St. (bet. Berry & Bedford Ave.) $15
929-357-0010

Brooklyn **Ramen Setagaya***
280 Bedford Ave. (bet. Grand & N. 1st St.) $15
718-218-8508

Brooklyn **SALT + CHARCOAL**
171 Grand St. (at Bedford Ave.) $30
718-782-2087

Brooklyn **Samurai Mama**
205 Grand St. (bet. Bedford & Driggs Ave.) $20
718-599-6161

Brooklyn **Samurai Papa BS**
584 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-398-8161

Brooklyn **Suski Katsuni**
210 7th Ave. (at 3rd St.) $35
718-788-5338

Brooklyn **WASAN**
440 Bergen St. (bet. 5th & Flatbush Ave.) $40
347-725-3550

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-599-9985

Queens

Queens **Ajisen Ramen***
38-10 136th St., 1 Fl. Flushing, NY 11354 $16
718-395-8118

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 $18
718-937-3288

Queens **Ginpachi***
33-41 Francis Lewis Blvd. Bayside, NY $30
718-539-8531

Queens **gowasaki***
34-02 30th Ave., Astoria, NY 11103 $23
718-204-7354

Queens **Hasiki Ramen & Izakaya***
162-12 Northern Blvd. Flushing, NY 11358 $12
718-224-2961

Queens **Hifono Japanese Restaurant***
10-70 Jackson Ave., Longsland City, NY 11101 $35
718-392-5190

Queens **Hinomaru Ramen**
33-18 Ditmas Blvd., Astoria, NY 11105 $15
718-777-0228

Queens **KATSUNO***
103-01 Metropolitan Ave., Forest Hills, NY $35
718-575-4033

Queens **Kondo***
29-13 Broadway, Astoria, NY 11106 $30
718-204-0060

Queens **Pink Non***
36-06 30th Ave., Astoria, NY 11103 $30
718-685-2356

Queens **Ramen Okidoki***
34-05 30th Ave., Astoria, NY 11103 $15
718-806-1677

Queens **SUSHI ISLAND**
87-18 Queens Blvd., Elmhurst, NY 11373 $30
718-803-3033

Queens **Suski Ynsu***
70-11 Austin St. Forest Hills, NY 11375 $30
718-575-5183

Queens **Taknsushi***
43-46 42nd St. Sunnyside, NY 11104 $25
718-729-8253

Queens **Tandn Sushi**
86-26 Fresh Pond Rd., Ridgewood, NY 11385 $12
718-381-0805

Queens **Watawa Suski***
33-10 Ditmars Blvd., Astoria, NY 11105 $28
718-545-8506

Long Island

Long Island **Restaurant Yamaguchi***

Since 1983, serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authentic taste and generous portions. As de from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.
48 Main St. Port Washington, NY 11050 $25
516-883-8500

Long Island **Inatome Japanese Steak House***
5 5th St. Valley Stream, NY 11581 $28
516-872-0419

Long Island **Kokan Restaurant***
2015 Merrick Rd. Merrick, NY 11566 $30
516-223-8200

Long Island **KuraBarn***
479 New York Ave., Huntington, NY 11743 $30
631-673-0060

Long Island **Kurokuro***
77 Commack Rd., Commack, NY 11725 $30
631-499-1075

Long Island **Mumm Restaurant***
1300 Franklin Ave., Garden City, NY 11530 $32
516-747-3388

Long Island **Nagashima**
12 A-1 Jericho Tpk. Jericho, NY 11753 $28
516-339-0022

Long Island **Sun Restaurant***
23 Main St., Sag Harbor, NY 11963 $45
631-725-1774

Long Island **Shiro of Japan***
401 Old Country Rd., Carle Place, NY 11514 $20
516-997-4770

Long Island **Taku Suski**
821 Corman Ave., Westbury, NY 11590 $20
516-876-0033

Long Island **Tango**
196 Jericho Tpk., Floral Park, NY 11001 $20
516-352-1118

Long Island **Yoki's Palette Too***
151 Merrick Ave Merrick NY 11566 — $25
516-867-8736

Westchester

Westchester **Gyu-Kaku***
169 Main St White Plains NY 10601 — $40
914-358-5206

Westchester **Hajima***
257 Halstead Ave Harrison NY 10528 — $35
914-777-1543

Westchester **Kaito***
25 Palmer Ave Bronxville NY 10708 — $25
914-337-1296

Westchester **Momiji***
261 Halstead Ave Harrison NY 10528 — $25
914-835-1078

Westchester **Noda***
200 Hamilton Ave White Plains, NY 10601 — $25
914-549-0990

Westchester **RAMEN MUSASHI***
616 White Plains Rd Scarsdale NY 10583 — $12
914-472-1463

Westchester **Roc N Ramen 914***
19 Anderson St New Rochelle NY 10801 — $19
914-355-1116

Westchester **Sazan Restaurant***
728 Saw Mill River Rd Ardsley NY 10502 — $23
914-674-8015

New Jersey

New Jersey **Higo Batten Ramen***
2024 Center Ave #J & K Fort Lee NJ 07024 — $15
201-461-5486

New Jersey **Honshe Loenga***
95 Greene St 2 Fl Jersey City NJ 07302 — $25
201-324-2786

New Jersey **Ichi Umi Restaurant**
352 Menle Park Dr Edison NJ 08837 — $30
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 — $22
973-809-7178

New Jersey **Josha Restaurant**
120 Cedar Grove Ln Somerset NJ 08873 — $25
732-469-0369

New Jersey **Kaname***
783 Palisade Ave Cliffside Park, NJ 07010 — $25
201-886-0080

New Jersey **Komegashi toa***
93 Town Sq Pl Jersey City NJ 07310 — $30
201-533-8888

New Jersey **Kurohiga raman**
607 Gorge Rd Cliffside Park NJ 07010 — $15
201-943-8003

New Jersey **Kyusha Sashi***
209 Patterson Ave Wellington NJ 07057 — $25
973-773-7100

New Jersey **Manya Sandaima***
1536 Parker Ave., Fort Lee, NJ 07024 — $10
201-482-4141

New Jersey **Menya Sandaime Jersey City***
570 Washington Blvd., Jersey City NJ 07310 — $15

New Jersey **Monstar Sashi***
385 Springfield Ave Summit NJ 07901 — $25
908-598-1100

New Jersey **Negoyaka Sushi***
1 Gateway Plaza W Newark NJ 07102 — $18
973-623-1990

New Jersey **Yakitori 39**
258/264 Degraw Ave. Teaneck NJ 07666 — $35
201-692-0700

New Jersey **Yamagata Restaurant***
1936 Palisades Ave Fort Lee NJ 07024 — $25
201-585-0406

New Jersey **Yumi**
1120 Ocean Ave Sea Bright, NJ 07760 — $45
732-212-0621

CAFE

Upper West **Beard Papa's Upper W**
2167 Broadway (bet. 77th & 76th St) — Cream Puffs
212-799-3770

Midtown West **Brooklyn Bell Factory**
723 9th Ave (bet 45th & 46th St) — Dorayaki Pococke
646-762-9820

Midtown West **Cafe Zarya Midtown W.**
1073 6th Ave (bet 40th & 41st St) — Bakery
212-764-8705

Midtown West **BentOn Cafe**
166 E 45th St (bet. 3rd & Lexington Ave) — Bakery
212-922-9788

Midtown West **Bon Vivant New York**
238 E 58th St (bet 2nd & 3rd Ave) — Cafe
646-461-4044

Midtown West **Cafe Zarya Midtown E.**
18 E. 41 St. (bet. Madison & 5th Ave) — Bakery
212 779-0800

Midtown West **IPPODO TEA**
125 E 39th St (bet. Lexington & Park Ave) — Japanese tea
212-370-0605

Midtown West **Minamoto Kitchaan**
609 Madison Ave (bet 52nd & 53rd St) — Confectionery
212 489-3747

East Village **Cafe Zarya East Village**
66 Cooper Sq. (bet 7th St. & St. Marks Pl) — Bakery
212 253-9700

East Village **Chikalicaus**
203 E 10th St. (bet. 1st & 2nd Ave) — Dessert Bar
212-475-0923

East Village **PANYA**
8 Stuyvesant St. (bet. 9th St. & 3rd Ave) — Bakery
212-777-1930

East Village **Spot Dessert Bar**
13 St. Marks Place (bet. 2nd 3rd Ave) — Cakes
212-477 5670

Lower Mhn **BentOn Cafe**
123 William St (bet Fulton & John St) — Cafe
212-608-6650

Lower Mhn **Yaya Tea Garden**
61 Chrystie St (bet. Hester & Canal St) — Rice Balls
212-226-1803

Lower Mhn **Yaya Tea Gardan**
206 Grand St (bet Grand & Mott St) — Rice Balls
212-329-2362

Brooklyn **Brooklyn Ball Factory**
98 Montrose Ave (bet Leonard & Manhattan Ave) — Meatball Genie
718-387 5299

Brooklyn **Kulu Desserts**
809 52nd St Brooklyn NY 11220 — Desserts
718-490-2818

Brooklyn **Sweet Dynasty**
5918 5th Ave., Brooklyn NY 11220 — Ice cream
718-765-1868

Brooklyn **Yaya Tea Gardan**
2320 86th St Brooklyn NY 11214 — Cafe
718-333-9292

Queens **Kulu Desserts**
37-06 Prince St. Flushing, NY 11354 — Desserts
718-886-3302

Queens **Kulu Desserts**
86-55 Broadway Elmhurst, NY 11373 — Desserts
718-751 9858

Queens **Resobax, Inc**
4128 27th Ave Long Island City NY 11101 — Cafe
718-784-3590

Queens **Silk Cakes**
98-14 Metropolitan Ave — Cup Cakes
718-830-3038

New Jersey **Minamoto Kitchaan**
535 River Rd Edgewater NJ 07020 — Confectionery
201-313-3035

New Jersey **Parisienna**
250 Main St. Fort Lee NJ 07024 — Bakery
201 592-6878

KARAKE

East Village **Sing Sing (Ave A)***

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrations. Large party rooms are available for up to 30 people. OPEN 7 DAYS.

81 Ave A (bet 4th & 5th St) — $4.5-6/hr per person
212-674-0700 www.karaokesingsing.com

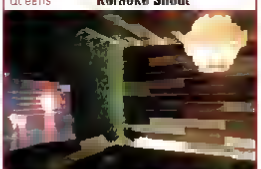
East Village **Sing Sing (St. Marks)***

SING-SING KARAOKE BY MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com

9 St. Marks Pl 2Fl (bet. 2nd & 3rd Ave) — $4.5-6/h per person
212-387 7800 www.karaokesingsing.com

Queens **Karaoke Shout**



[redacted] up to 25 people. 25,000 English songs and more. Also Spanish, Japanese, Chinese. Thai and even more foreign songs are available. Your party will be much more exciting in the well themed private rooms. Our new remote app Karaoke is available at the App Store & Google Play for free!

32-46 Steinway St Astoria NY 11103 — $4-9/h per person
718-569-0080 www.karaokeshout.com

Upper East **Iggy s**
1452 2nd Ave (bet 75th & 76th St) — $1 /song
212 327 3043

Midtown West **Yuki 55***
253 W 55th St (bet. Broadway & 8th Ave) — $6/h /person
212 765-1210

Midtown East **Japas 38**
8 E 38th St (bet Madison & 5th Ave) — $5/h /person
212 575-4040

Midtown East **Karaoke Daet 48***
304 E 45th St (bet 1st & 2nd Ave) — $4/h /person
212-753-0030

Koreatown **Karaoke Daet 35***
53 W 35th St 2 Fl (bet 5th & 6th Ave) — $4/h /person
646-473-0828

Koreatown **Moru Karaoke Loenge**
11 W 32nd St (bet 5th Ave & Broadway) — $40- /room
212 273-3413

Chelsea **Karaoke One 7**
23 W 17th St (bet 5th & 6th Ave) — $2/song $6/person
212 675-3527

West Village **NEMO**
54 E 13th St (bet B way & University Pl) — $6/h /person
212 477 1177

IKINARI STEAK

いきなり ステーキ

Craving Steak? Just Dig In!

Quality steak at an affordable price
Stand up for your steak!

Steaks are cut to order.
Order your steak by the ounce.

Pour the original soy-based "I-STEAK Sauce"
on the sizzling plate

LUNCH SPECIAL

Available from 11:00 AM to 4:00 PM Weekdays Only

* Photo Shows 10oz Wild Steak

Wild Steak Set

7oz $10 comes with soup • salad • rice

10oz - $14 16oz - $18

LOCATIONS

Times Square
368 W. 46th Street
New York, NY 10036
917-409-5940
Delivery Available

Chelsea 7th Ave
154 7th Avenue
New York, NY 10011
917-409-5857
Delivery Available

East Village
90 E 10th Street
New York NY 10003
917-388-3546

5th Ave
37 W 46th Street
New York, NY 10036
917-409-5781

Chelsea 8th Ave
96 8th Avenue
New York, NY 10011
646-692-9276

Broadway
243 W 54th St
New York, NY 10019
917-472-7158

Park Ave
455 Park Ave South
New York, NY 10016
917-261-2798

ikinaristeakusa.com

TrueWorld FOODS
True World Foods Expo
Sep 30th (Sun) | Open at 9:30am
The Altman Building 135 West 18th St New York, NY
admission $50
Bluefin Tuna Cutting and "Toro" Sampling
10am/2pm at Main Stage
Ultimate Food Showcase
Tsukiji "Omakase", Wagyu, Uni, Poke,
Ramen, Kitchen Items and much more!
Whole-day at Booth Area
For admission, please go to www.trueworldfoods.eventbrite.com
Follow @TrueWorldFoods

"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, Misako sensei shares a clever trick to add a Japanese kick to seasonal scallops. Soy sauce and butter are a golden combination, producing a rich, smoky and nutty aroma that wraps around the elegant scallop flavor.

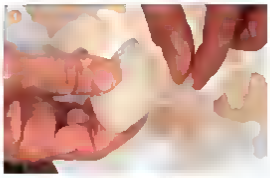
Recipe created by Misako Sasaa

Savory | Sweets

Seared Scallops with Butter and Soy Sauce

Seasonal scallops are plump and flavorful. Seasoned with soy sauce and butter, the seared scallops are quite rich alone. So, it's recommended to enjoy with lots of greens and a touch of citrus kick during summer.

[Ingredients] (Serves 2-3)
❑ 10-12 fresh scallops ❑ 1 tbsp unsalted butter ❑ 1 tbsp soy sauce
❑ 1/4 tsp grated lemon rind ❑ 1/2 lemon ❑ 2 oz your favorite greens
❑ Freshly ground black pepper to season



Directions

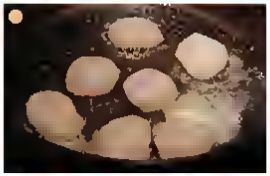
1. Remove the small side muscle from scallops. Rinse with cold water and thoroughly pat dry with paper towel.

2. Place saute pan over medium high heat and add butter. When butter turns slightly brown, add the scallops, making sure they are not touching each other. Sear scallops for 1 minute on each side.

3 Add soy sauce and shake the pan to make sure soy sauce goes around the scallops evenly.

4 Serve them immediately over the greens. Sprinkle with grated lemon zest and freshly ground black pepper.

5 Squeeze lemon over right before eating.



TIP

Butter and soy sauce are a great combination especially for seafood and mushrooms. Be careful not to burn the butter when browning it. When purchasing scallops, buy dry instead of wet scallops. Wet scallops are soaked in phosphates for the purpose of adding water weight.

Day-Lee Pride Karaage Chicken Boosts Excitement at Your Outdoor Party

Outdoor party season is at its peak now, and skewered dishes are always well-liked at parties. Try this July fourth inspired skewer, which is super simple to make, colorful, fun and satisfying.

Karaage Chicken Kebab with Yogurt and Mint Sauce

★★★★★ INGREDIENTS ★★★★★

(Serves 2)

- ☐ 8-10 pieces Day-Lee Pride Karaage Chicken
- ☐ 8-10 cherry tomatoes
- ☐ 1/4 green pepper ☐ 1/4 orange pepper
- ☐ 1 yellow pepper (1/4 for skewers and the rest for the arrangement base)
- ☐ 1/2 cup Greek yogurt
- ☐ 1/2 English or Persian cucumber
- ☐ 2 tbsp finely chopped red onion ☐ 1/2 lemon
- ☐ 1/3 cup mint ☐ Salt and pepper to taste
- ☐ Some mixed greens (Optional)

★★★★★ DIRECTIONS ★★★★★

1. Cook Day-Lee Pride Karaage Chicken according to the instructions on the box.
2. Cut out green, orange and yellow peppers with star-shaped cutter.
3. Thread karaage chicken and tomato alternately onto skewers and end with pepper stars.
4. Make yogurt sauce: Julienne mint and cucumber.
5. In a small bowl, put Greek yogurt, mint and cucumber, juice of 1/2 of a lemon and salt and pepper to taste. Mix well.
6. To serve, use the top 3/4 of the yellow pepper as a base for arranging skewers. In an alternate way, you can place some mixed greens and top it with karaage chicken kebab.
7. Serve them with yogurt and mint sauce.

Tips Super easy summer snack/light lunch that takes only few minutes to prepare. Add more vegetables such as broccoli, beets, etc. for more festive and healthier version. For sauce, you can use dill instead of mint if you'd like. Enjoy!

NO MSG Added

KARAAGE CHICKEN

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Mixology Lab

During the scorching months in New York, we crave refreshing summer cocktails. The cocktail of this month is perfect for the occasion, which is made with brown sugar shochu LENTO from a subtropical island, Amami Oshima.

LENTO

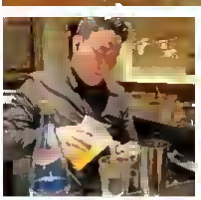
Origin of production. Amami Oshima (Kagoshima Prefecture)
Base ingredient. Brown sugar
Alcohol content: 24%
Bottle size: 720 ml
Features: LENTO is a shochu aged by the "onkyo jukusei" (acoustic aging) method, in a cellar with the sound of classical music, for three months. The result is a round aroma and clean flavor, which goes well with a wide variety of cuisines. Its light flavor with an underlying sweetness makes it a great cocktail base for Cosmopolitans and Martinis.

Imported and Distributed by JFC International, Inc. www.sakeexpert.com

Classy Summer

Cocktail recipe courtesy of Tenzin Bajracharya of ROKI Le Izakaya

Whether you drink at rooftop parties or outdoor gatherings, summer cocktails need to be quenching and boozing at the same time. Mixologist at ROKI Le Izakaya, Tenzin Bajracharya, created a summer cocktail that was neither too strong nor too light. He chose to feature the brown sugar shochu LENTO, which he infuses for 24 hours with an orange. Zing determined this to be the optimal period of time for bringing out LENTO's taste, and he then adds egg white to bring the ingredients together and to create a touch of frothiness. Before serving, it is topped with crushed dry rosebuds for a summer feel.



Ingredients. Serves 1
❑ 3 oz. LENTO ❑ 5 oz. Sprite ❑ 5 oz. lime juice ❑ Dash of orange bitters ❑ ½ orange (freshly squeezed) to infuse ❑ Egg white ❑ Dry rosebuds to garnish

Directions:
1. Muddle orange and infuse LENTO the day before.
2. Add infused LENTO, Sprite, lime juice, orange bitters, and egg white into a shaker.
3. Shake well.
4. Pour into a cocktail glass and sprinkle with crushed dry rosebuds.

Amami Oshima Kaiun Brewing, Corp.

This distillery was founded in Amami Oshima, an island known for its endless horizons, about 235 miles south of mainland Japan. Their signature brand LENTO is a brown sugar shochu "created by women for women", and their distillation technique combines the traditional with the innovative. What makes LENTO unique is its aging technique which utilizes the sound vibrations of music. "Lento" in musical terms means "slow" and this shochu is aged for 3 months in a cellar where classical melodies are played to slowly stimulate the molecules. It awakens the flavors, making it sophisticated and smooth.

9-15 Minatomachi, Nase, Kagoshima
894-0026 Japan
www.lento.co.jp

ROKI Le Izakaya

This Flatiron brasserie offers a variety of Japanese tapas and ramen crafted by Co-Owner/Executive Chef Koji Hagihara, formerly of Hakata Tonton. They have something for everyone and their popular dishes include various kinds of dumplings, delectable buns and canapes that feature toppings like uni, unagi and maguro over crispy sushi rice. There is even a set three-course menu that allows you to combine buns and canapes with the popular ramen hot pot.

12 W. 21st St. (bet. 5th & 6th Aves.)
New York, NY 10010
TEL: 646-383-7654 | www.rokileizakaya.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.)
212 280-4600

Daimnbu Midtown West* — Japanese
36 W. 56th St. (bet. 5th & 6th Ave.)
212 707-8525

Dmnnbn Midtown East* — Japanese
128 E. 47th St. (bet. 2nd & Lexington Ave.)
212-755-7380

Katagiri & Co ,Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3586

NIIGATA* — Japanese
12 E. 46th St. (bet. 5th & Madison Ave.)
212-813-4008

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.)
646 360-9280

H Mart Hnn Ah Reum — Korean
30 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-3283

Woonjip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115

Midonya* — Japanese
14 E. 17th St. (bet. 5th Ave. & Broadway)
917-639-3358

Dainobu Greenwich Village* — Japanese
459 6th Ave. (bet. 12th & 13th St.)
212-645-0237

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette St.)
212-260-2333

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3040

New Kam Man, LLC.* — Chinese
200 Canal St. (bet. Mott & Mulberry St.)
212-571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.)
646-675-4324

Rosetta Winns* — Other
40 Exchange Pl. (bet. William & Broad St.)
212 301-0007

Tokyn Mart* — Japanese
81 Mulberry St. (bet. Hayard & Canal St.)
212-962-6522

Sunrise Mart SoHn* — Japanese
454 Broome St. (bet. Wooster St. & W. Bway)
212 219-0033

Midonya* — Japanese
167 N. 9th St. (bet. Bedford & Driggs Ave.)
718-599-4690

Family Market* — Japanese
26 15 Broadway Astoria, NY 11106
718-956-7825

H & Y Marketplnce — Korean
150-51 Northern Blvd. Flnshng, NY 11354
718-461-1811

H Mart Northnm 156 — Korean
155-40 Northern Blvd. Flushing, NY 11354
718-888-0005

H Mart Northern Blvd — Korean
141-40 Northern Blvd. Flnshng, NY 11354
718-359-0700

H Mart Union — Korean
28-02 Union St. Flushing, NY 11354
718-445-5656

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596
516-739-0270

Sakura-ya* — Japanese
73-05 Austin St., Forest Hills, NY 11375
718-268-7220

Tnlyo fonds* — Japanese
45-08 44th St. Sunnyside, NY 11104
718-392-2233

Nnrn Japanese Foods* — Japanese
1094 Main St. Port Washington, NY 11050
516-213-4836

Shin Nippon Dn* — Japanese
63 Mineola Ave. Roslyn Heights, NY 11577
516-625-1814

DAIDD — Japanese
522 Mamaroneck Ave. White Plains, NY 10605
914-513-5735

Fuji Mart Scarsdaln* — Japanese
816 White Plains Rd. Scarsdale, NY 10583
914-472-1488

H Mart Hartsdnln* — Korean
371 North Central Ave. Hartsdale, NY 10530
914-448-8988

Kam Snn Fnods* — Korean
22 Barker Ave. White Plains, NY 10601
914-428-8500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530
914-549-2178

Dishinbo* — Japanese
283 Halstead Ave. Harrison, NY 10528
914-835-4380

Food Bnzanr — Japanese
425 Anderson Ave. Fairview, NJ 07022
201-699-5974

Mitsuwa Mnrketplnce* — Japanese
595 River Rd. Edgewater, NJ 07020
201-941-9113

SAKE

Mister Wright* — Sake/Shucku
1583 3rd Ave. (bet. 93th & 90th St.)
212 722-4564

Ambassadnr Wine & Spirits* — Sake/Skonko
1020 2nd Ave. (at 54th St.)
212-421-5078

Landmark Wine* — Sake/Skuckn
157 W. 23rd St. (bet. 6th & 7th Ave.)
212 242 2323

Astor Wines & Spirits — Sake/Skochn
399 Lafayette St. (at 4th St.)
212-674-7500

SARAYA* — Sake/Shonhu
324 E. 9th St. (bet. 1st & 2nd Ave.)
212-505-7253

Rosetta Winns* — Sake
40 Exchange Pl. (bet. William & Broad St.)
212 361-0007

Grnnyettn Wine & Spirits* — Sake/Shonhn
137 Grand St. (bet. Crosby & Lafayette St.)
212 925-1236

JAPANESE WHOLESALER

Central Boeki U S A , Ltd. — Food
55-30 44th St., Maspith, NY 11378
718-729-4366

Dnnn Trading Cn , Inc.* — Food/Sake
14-60 128th St. College Pnint, NY 11356
718-539-8100

JFC Internationnl Inc * — Food/Sake
56 W Idcal Way Lindon, NJ 07036
906-575-4400

NY Mutual Trading Inc — Food/Sake
77 Metro Way #1 Secaucus, NJ 07094
201-933-9555

PMAI — Beauty Products
600 Dell Rd. Carlstadt, NJ 07072
201-438-0445

Wine of Japan Import, Inc — Sake
235 West Plnny. Pompton Plains, NJ 07444
973-835-0585

Wismettac Asian Foods Inc. — Food/Sake
602 Washington Ave. Carlstadt, NJ 07072
201-804-1900

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Beauty & Health Tricks

VOL.13: HOW TO PROTECT YOUR HAIR DURING OUTDOOR ACTIVITIES

Summer sun is harsh for skin and we put on UV cream to protect it. But how about hair? Hair is also vulnerable to sun and not only that we enjoy beach-going and swimming in this season. This month, we consult with Ms. Noriko Kuroda, hair stylist at RH Plus Salon about how to protect our hair from summer outdoor activities.

The best way to avoid exposing your hair to sun is to wear a hat, but that's not practical advice for beach-goers. Ms. Kuroda recommends putting on hair treatment to create a light veil over hair before going to beach and swimming. She says, "If your hair is in a healthy state, you don't need to worry about damage by sun so much. However, if your hair already has some problems from perm, coloring or heavy use of dryer, that's a whole different story. Damaged hair is susceptible to sun rays, sea water, and chlorine, all of which make the condition much worse. In that case, you might want to use UV hair spray for protecting from further damage. Once your hair gets damaged severely, it's very hard to repair."

She also suggests that dry hair is a yellow alert. If you think your hair is dry, change your shampoo and treatment to ones with a higher moisturizing effect. She recommends Milbon's Plarmia series that was developed to moisturize and repair hair. "If changing all the products you use right now sounds like too much, just add Plarmia Moisture Lifter to your regimen. It's a leave-in scalp moisturizer you can use every day." Get prepared for fully enjoying summer activities!

Plarmia series is a collection of hair products developed to revitalize and restore healthy hair. From left, Moisture Balancing Scalp Shampoo, Clear Spa Foam, Hair Serum Treatment, Moisture Lifter, and Base Act Essence.

Plarmia Moisture Lifter is highly recommended. Apply 20 pumps onto clean scalp and gently massage.

Noriko Kuroda
Osaka native Ms. Kuroda started her career at Mod's Hair, global chain hair salon in Japan. Before coming to the U.S. 16 years ago, she studied in London. Currently she is a hair stylist at RH Plus Salon.
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Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

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436 E. 75th St. (bet. 1st & York Ave.) 646-678-5318 — $55-

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208 E. 110th St. (bet. 2nd & 3rd Ave.) 212-252-8229 — $50-

Upper East **Tokuyama Salon**

230 E. 63rd St. (bet. 2nd & 3rd Ave.) 646-681-8585 — $60-

Upper East **Tomoko Shima Hair Salon***

171 E. 82nd St. (bet. Lexington & 3rd Ave.) 212-722-8828 — $70

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546 8th Ave. (bet. 37th & 38th St.) 917-432-9957 — $100-

Midtown West **Mitzu Hair & Make-up**

57 W. 57th St. #1204 (at 6th Ave.) 212-575-5360 — $135-

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420 Madison Ave. 2 Fl. (at 49th St.) 212-031-3454 — $100-

Midtown East **Hair Mates Midtown***

114 E. 40th St. (bet. Lexington & Park Ave.) 212-986-2930 — $55-

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233 E. 50th St. (bet. 2nd & 3rd Ave.) 212-751-4740 — $55-

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141 E. 55th St. (bet. Lexington & 3rd Ave.) 212-759-2397 — $40-(SHINY)

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151 E. 43rd St. (bet. 3rd & Lexington Ave.) — $20-

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70 E. 55th St. (bet. Park & Madison Ave.) 212-888-4744 — $87

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6 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) 212-576-1117 — $65-

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Chelsea **AUBE hair Flatiron**

7 W. 18th St. (bet. 5th & 6th Ave.) 929-307-7500 — $58-

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123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) 347-623-2883 — $45-

Chelsea **Hisako Salon***

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Gramercy **Kan Shigematsu**

249 W. 23rd St. 2 Fl. (bet. 7th & 8th Ave.) 646-234-1134 — $90-

Gramercy **Warren-Tremm**

125 5th Ave. (bet. 18th & 20th St.) 212-262-8199 — $160-

West Village **GAROEN**

323 W. 11th St. (bet. Greenwich & Washington St.) 212-647-6303 — $70-

West Village **SEI-TOMOKO W4**

142 W. 4th St. (bet. Washington Sq. Pk. & 6th Ave.) 212-477 5475 — $40-

East Village **AUBE hair New York**

77 E. 10th St. (bet. 3rd & 4th Ave.) 347-259-1111 — $49-

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145 Ave. A (bet. 9th & 10th St.) 212-777 5252 — $50-

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204 E. 6th St. (bet. Cooper Sq. & 2nd Ave.) 917-405-9638 — $85-

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121 E. 4th St. (bet. 1st & 2nd Ave.) 212-473-3320 — $40-

East Village **SEI-TOMOKO E13**

240 E. 13th St. (bet. 2nd & 3rd Ave.) 212-533-8813 — $40-

East Village **Takamichi Hair***

283 Bowery St. (bet. Houston & Stanton St.) 212-420-7375 — $120-

East Village **Tokuyama Salon**

627 E. 6th St. (bet. Ave. B & C) 212 260-7607 — $60-

Lower Manhattan **Coenro Salon**

122 Ludlow St. (bet. Rivington & Delancey St.) 212-228-8388 — $65-

Lower Manhattan **Hazuki Hair Downtown**

102 Suffolk St. (bet. Delancey & Rivington St.) 212-228-3450 — $55

Lower Manhattan **O Hair**

130 Norfolk St. (bet. Stanton & Rivington St.) 212-614-8729 — $100-

Tribeca **Lotus Salon North Moore**

34 North Moore St. (bet. Varick & Hudson St.) 212-219-3535 — $90-

Tribeca **Salon Musa**

155 Sullivan St. (bet. Prince & Houston St.) 646-484-6033 — $75-

Soho **Lotus Salon Prince St.**

7 Prince St. (bet. Bowery & Elizabeth St.) 212-219-3233 — $80-

Brooklyn **Commune at Krasi***

185 Roebling St. (bet. S. 1st St. & S. 2nd St.) 718-384-7412 — $80-

Brooklyn **Shizan**

57 N. 6th St. (bet. Kent & Wythe Ave.) 347 529-0517 — $65-

Long Island **LI Wave**

18 Haven Ave., 2nd Fl., Port Washington, NY 11050 516-883-3046 — $40-

Westchester **Akane Salon**

7 E. Hartsdale Ave. Hartsdale, NY 10530 914-549-0216 — $55-

Westchester **Hair Studio NAKA***

287 Halstead Ave. Harrison, NY 10528 914-835-0045 — $65-

Westchester **Momotaro***

2 Spencer Pl. 2 Fl., Scarsdale, NY 10583 914-472 5837 — $70-

Westchester **Salon Shige**

19 E. Hartsdale Ave. Hartsdale, NY 10530 914-949-7475 — $45-

New Jersey **Akane Salon***

2024 Center Ave., Fort Lee, NJ 07024 201-461 3844 — $40-

New Jersey **Katsuko Salon***

2039 Lemoine Ave. Ramt. Fort Lee, NJ 07024 201-585-3635 — $65-

New Jersey **Michi Beauty Salon**

595 River Rd. Edgewater, NJ 07020 201-941-1881 — $50-

New Jersey **Salon Oasis***

170 Main St. Fort Lee, NJ 07024 201 242-0554 — $50-

New Jersey **Studio500**

500 Main St. Little Falls, NJ 07424 973-837-8330 — $40- (F) $22 (M)

New Jersey **Tosh Hair Supreme***

1550 Lemoine Ave. Fort Lee, NJ 07024 201-461 3637 — $45-

Connecticut **Hiro's Hair Salon***

280 Railroad Ave. Greenwich, CT 06830 203-769-1620 — $55-

SPA

Midtown West **Purest Laser**

2 W. 46th St. #400 (bet. 45th & 46th St.) 212 302-0038 — 30 shots $45-

Midtown West **Salon de Tokyo**

200 W. 57th St. #1308 (bet. 7th Ave. & Broadway) 212 757 2187 — $80-/60min

Midtown West **SHIZUKA New York**

7 W. 51st St. 8 Fl. (bet. 5th & 6th Ave.) 212-644-7400 — $85-

Midtown West **Spa Kama NY**

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212 729-3521 — $80-

Midtown East **East Spa**

211 E. 43rd St. 3rd Fl. (bet. 2nd & 3rd Ave.) 212-682-3333 — $40-/60min

Midtown East **Hana Oasis Spa***

203 E. 60th St. (bet. 2nd & 3rd Ave.) 212-752-9225 — $100-

Midtown East **Herbal Fairy Wellness Spa**

333 E. 48th St. (bet. 1st & 2nd Ave.) 212 288-3688 — $100/60min

Midtown East **MOONFLOWER SPA***

8 E 41st St. 3 Fl. (bet. Madison & 5th Ave.) 212-683-8725 — $70-

Midtown East **Spa Marbet**

1014 2nd Ave. (bet. 53rd & 54th St.) 646-781-8758 — $40-

Koreatown **Aura Wellness Spa**

45 W. 33rd St. (bet. 5th Ave. & Broadway) 212-695-5556 — $130-

Koreatown **YAK SON HOUSE***

36 W. 32nd St. #601 (bet. Broadway & 5th Ave.) 212 564-7474 — $150-

Chelsea **Bling Lash**

20 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.) 646-596-6005 — $120

Chelsea **Easy Laser Hair Removal***

143 W. 29th St. (bet. 6th & 7th Ave.) 212-695-1866 — $50-

Chelsea **Fabylous Living**

145 W. 28th St. 8 Fl. (bet. 6th & 7th Ave.) 212 279-0558 — $100-

Chelsea **Mist Beauty**

145 W. 28th St. 8 Fl. (bet. 6th & 7th Ave.) 212-643-3447 — $45-

Chelsea **New York Electrolysis**

10 E. 23rd St. #220 (bet. 5th & Park Ave.) 212-673-4358 — $50-

Gramercy **RonnGo NYC**

201 E. 23rd St. (bet. 2nd & 3rd Ave.) 646-707-3604 — $25-

East Village **TAMAGO Skincare**

236 E. 13th St. (bet. 2nd & 3rd Ave.) 212-505-1595 — $48-

Lower Manhattan **Corina Beauty Center**

121 Baxter St. (bet. Canal & Hester St.) 212-941-7116 — $35-

Soho **SPANAIL**

120 Sullivan St. (bet. Spring & Prince St.) 646-476-3271 — $50-

Health Guide

Indicated prices are recommend treatment prices
★ Chopsticks NY available to pick up

SHIATSU

Midtown West — Endo Seitai Shiatsu

A veteran practitioner of Seitai with 25 years of experience. Mr. Endo corrects imbalances in your body to improve your posture. Alleviate back arm and neck pain and increases energy. Seitai (posture alignment) heals your body. Appointment is required.

153 W. 27th St. #702 (bet. 6th & 7th Ave.) | $80 /60min
973-951-2839

M'down East — Sazaki Seitai Shiatsu

$30 OFF in July and August 2018! Are you sick and tired of feeling pain in your lower back, neck, shoulders or feet? Nori Suzuki master of Doin Seitai has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery! See testimonials on his website and Yelp.

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | Seitai & Shiatsu
212-697-8114 www.dosenseitai.com

Upper West — Your True Self

501 Seminary Row (at Amsterdam Ave.) | $75 /60min
212-470-4251

Midtown West — Salon de Tokyo*

200 W. 57th St. #1309 (at 7th Ave.) | $80 /60min
212-757-2187

Midtown East — ense NY LLC

16 E. 41st St. #2 (bet. Madison & 5th Ave.) | $90/50min $70/50min
212-661-5151

Midtown East — Herbal Fairy Wellness Spa

333 E. 49th St. Lobby O (bet. 1st & 2nd Ave.) | $80 /60min
212-269-3696

Midtown East — iDo Holistic Center*

22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) | $50-
212-593-5300

Midtown East — Kenkodo

211 E. 53rd St. (bet. 2nd & 3rd Ave.) | $80 /60min
212-980-0088

Midtown East — Madison Healing Arts

250 Madison Ave. Suite 501 New York, NY 10016 | Couples Massage
866-756-2883

Chelsea — Cowlicks Japan*

137 W. 19th St. (bet. 6th & 7th Ave.) | $50 /30min
212-367-2123

East Village — Kelsy

229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | $45 /60min
212-253-6121

Lower Mhn — Health Trail CO

23 Pell St. 2 Fl. (bet. Mott & Doyers St.) | $48 /60min
212-609-2212

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St. 2 Fl. (bet. Broadway & Crosby St.) | $55 /60min
212-625-9966

New Jersey — Endo Seitai Shiatsu NJ

23 Kingsland St. 2 Fl. Nutley, NJ 07110 | $100 /60min
973-951-2839

ACUPUNCTURE

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | $100 & up
212-575-8510

Midtown West — Vital Balance Healing Center

241 W. 37th St. #405 (bet. 7th & 8th Ave.) | $85 /60min
212-470-3258

Midtown East — Amy Nature Center

137 E. 47th St. 1 Fl. (bet. 3rd & Lexington Ave.) | $80 /visit
212-317-2720

Midtown East — Cornerstone Acupuncture

30 E. 40th St. PH SE (bet. Park & Madison Ave.) |
212-448-6898

Midtown East — Love & Compassion

124 E. 40th St. 12 Fl. (bet. Lexington & Park Ave.) | $100 /120min
212-242-8701

Chelsea — SeHu Natural Health

1 Union Sq. W. #715 (at E 14th St.) | $80 /visit
212-431-8281

Soho — Mushin Acupuncture

50 Greene St., 2 Fl. (bet. Broome & Grand St.) | $75 & up
347-625-7242

Queens — Chen Gu

133-47 Sanford Ave. #1G Flushing, NY 11355 | $80 /45min
718-961-7222

Long Island — Kimura Acupuncture

99 Hills de Ave. Ste K, Williston Park, NY 11596 | $80/acu $40/ear
516-862-1202

New Jersey — Dr Hong

6135 Bergenline Ave., 2 Fl. #3 West, NJ 07093 | $70 /30min
201-864-8488

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 64th St. (bet. 5th & Madison Ave.) | Cosmetic Surgery
212-861-7373

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave.) | General Clinic
212-730-3010

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | General Clinic
212-575-8510

Midtown East — Haruyo Fujiwaki PhD

117 E. 37th St. #1A (bet. Lex. & Park Ave.) | Psychologist
212-213-2927

Midtown East — iDo Holistic Center*

22 E. 49th St. 3 Fl. (bet. Madison & 5th Ave.) | Herbal Medicine
212-593-5300

Midtown East — Japanese Medical Practice

56 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | General Clinic
212-683-2118

Midtown East — Midtown Dental Group

155 E. 55th St. #301 (bet. 3rd & Lexington Ave.) | Dentist
212-753-5595

Midtown East — Mike Hayashi, DPM, PC

350 Lexington Ave. #501 (at 40th St.) | Foot&Ankle Podiatry
212-682-0043

Midtown East — Morledge Medical

150 E. 58th St. 18 Fl. (bet. 3rd & Lexington Ave.) | Clinic
212-593-2830

Chelsea — Haruna Miyamoto SW

364 W. 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker
347-403-3508

Gramercy — Heritage Wellness

110 E. 23rd St. (bet. Lexington & Park Ave.) | Medicine
646-512-8328

Gramercy — Waterside Dental Care*

10 Waters de Plaza Lobby Level (bet. 25th & 26th St.) | Dentist
212-683-6260

East Village — Astor Smile Dental

53 W. 11th St. Ste G (bet. 5th & 6th Ave.) | Dentist
212-254-0800

Queens — Herbal Healing Traditions

30-16 30th Dr. 2 Fl. Astoria, NY 11102 | Chinese Medicine
646-552-6328

New Jersey — Edgewater Family Care Center

725 River Rd. #202, Edgewater, NJ 07020 | General Clinic
201 943-4040

New Jersey — Japanese Women's Center

970 Pinhead Ave. #305, Teaneck, NJ 07666 | OBGYN
201 747 2284

New Jersey — New Jersey Clinic

2231 Lemoine Ave. Fort Lee, NJ 07024 | OBGYN Gastro
201 944-1008

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E. 61st St. (bet. Lexington & Park Ave.) | $100 /visit
212-980-9332

Midtown East — Herada Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) | $120- /first visit
212-960-7031

OTHER

Upper West — Gaia Holistic Health

20 W. 64th St., #2AE (bet. Central Park W. & Broadway)
212 799-5711

Midtown East — Pilates Thai Massage

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | $110 /60min
347-406-4956

Upstate — Body By Chizuru

40 Memorial Hwy. New Rochelle, NY 10801 | Personal-Trainer
517-899-9670

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Traditional Calligraphy Made Fun

Japanese calligraphy can be intimidating for some people to learn. The unique supplies and strict rules of the tradition make some feel that they may never be able to experience it authentically for themselves. Thankfully, calligraphy expert and artist, Masumi Sakagami, makes Japanese calligraphy more approachable and to be learned in a fun and relaxing way. Having taught calligraphy in both Japan and the U.S., Sakagami-Sensei has almost 30 years of calligraphy experience. Bringing that experience to the Friends Academy of Japanese Children's Society campuses, she teaches calligraphy T-Shirt making classes that are accessible and extremely fun.

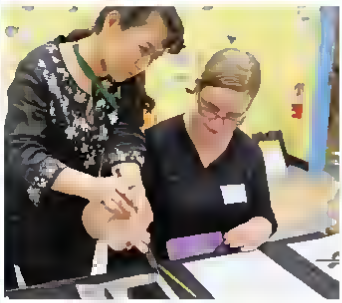
Deciding to experience a class for myself, I stepped into the Friends Academy in uptown Manhattan. Kawaii might be the best word to describe the environment, but I prefer to say authentic. The fully Japanese primary school really puts you in the moment to learn a piece of Japanese culture in an eased environment.

Unlike traditionally strict Japanese calligraphy courses, Sakagami-Sensei doesn't focus on the finite details of what makes proper traditional calligraphy. Instead, all supplies are provided, a few general suggestions and notes are given and then everyone begins trying to make their desired Japanese word or phrase with ink and brush. Everyone is encouraged to pick a word in Japanese that they like or connect with. I chose one kanji "ōkami", the Japanese word "wolf" which is quite difficult to write. There are many strokes, several techniques are required, and it is hard to maintain a beautiful balance of the kanji character. Practicing it over and over was the only real way to get a feel for the kanji. Each student then makes a final calligraphy piece on special card stock, which Sakagami-Sensei sends out to be made into a T-Shirt!

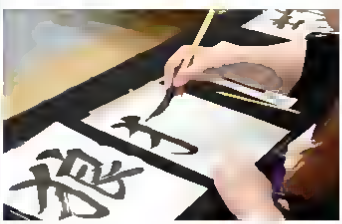
When not teaching, Sakagami Sensei is creating contemporary art. Her unique perspective, from being both a teacher and artist, allows her to advise students in a way that improve their form and brushstrokes while still expressing their own artistic and creative sides. While classes are 50 minutes long, the fun atmosphere really makes time fly. It will leave you wanting another visit!

— Reported by Melissa Perrier

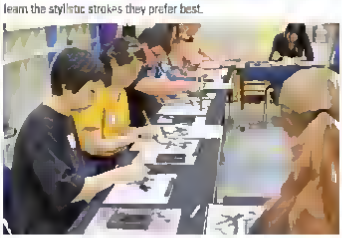
Friends Academy of Japanese Children's Society
310 W. 103rd St., New York, NY 10025
TEL. 212-935-6535 | www.japaneseschool.org



Due to her years of expertise, Sakagami-Sensei can advise students of any skill level with detailed instructions.



Practicing strokes and words multiple times allows each student to learn the stylistic strokes they prefer best.



Classes are kept small, with 10-15 students each. It is a more concentrated and inviting environment for learning.

Your own calligraphy will be transformed into a cool T-shirt. Character size and position, as well as shirt color and size are also customizable.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons taught by individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E. 42nd St. #900 (at Madison Ave.) | 212-764-0684 | www.hillslearning.com | Japanese

Upper West — Friends Academy — Japanese
311 W. 103rd St. (bet. Western Ave. & Riverside Dr.) | 212-525-8535

Upper West — Japan ICU Foundation — Japanese
475 Riverside Dr. #435 (bet. 119th & 120th St.) | 212-870-3386

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.) | 212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 38th St. [4 Fl.] (bet. 7th & 8th Ave.) | 646-345-5777

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.) | 212-697-8374

Midtown East — ibec language institute inc.* — Japanese
369 Lexington Ave. 13th Fl. (bet. 40th & 41st St.) | 212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1258

Midtown East — Resort New York — Japanese
211 E. 43rd St. 15 Fl. (bet. 2nd & 3rd Ave.) | 212-867-8700

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #8E (bet. 6th & 7th Ave.) | 212-563-7580

Chelsea — Tenri — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.) | 212-645-2800

West Village — NYU-SCPS — Japanese
7 E. 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) | 212-219-8893

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd. Port Washington, NY 11050 | 516-803-5745

Long Island — Long Island Japanese Culture Center* — Japanese
2 Heaven Ave., Ste. 236 (Shell LIJCC, Port Washington) | 516-551-4307

Westchester — Keio Academy — Japanese
3 College Rd., Purchase, NY 10577 | 914-701-3454

New Jersey — Iroha Nihongo* — Japanese
11 West Bayview Ave., Englewood Cliffs, NJ | 201-567-4032

New Jersey — Japanese-American Society of New Jersey* — Japanese
304 Main St. 2nd Fl. Fort Lee, NJ 07024 | 201-461-5133

New Jersey — R/Lingo Learning Center* — Japanese
2450 Lemoine Ave. #103-105, Fort Lee, NJ | 201-347-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 16th St., #6R (bet. 5th Ave. & Columbus Ave.) | 212-757-5748

Upper West — Seikou Shodo — Calligraphy
315 W. 61th St. #7S (at West End Ave.) | 212-247-2588

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.) | 212-873-8115

Upper East — Uresenke Chanoyu Ctr — Sado
153 E. 65th St. (bet. 3rd & Lexington Ave.) | 212-861-8181

Midtown West — N.Y. Togei Kyoshitsu School* — Pottery
5 W. 30th St., 3 Fl. (bet. 5th Ave. & Broadway) | 212-254-1711

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2119 (bet. 39th & 40th St.) | 212-768-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.) | 212-744-5123

Lower Mhtn — Takemori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.) | 917-579-2152

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362 | 718-631-2637

Japan — Dhara School — Ikebana
DharaNYC@aol.com | 201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.) | 646-413-8700

Upper West — D-Dojo — Karate
1841 Broadway #205 (bet. 60th & 61st St.) | 212-537-5441

Upper West — Kokushi Budo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.) | 646-829-7854

Upper West — Shoreryu Matsubayashi* — Karate
131 W. 72nd St. 2Fl (bet. Columbus & Amsterdam Ave.) | 212-875-8228

Upper West — Shotokan Karate-Do NY — Karate
245 W. 60th St. (bet. Amsterdam & 10th Ave.) | 212-795-5500

Upper West — UWS Kenshikai Karate — Karate
828 Columbus Ave. (bet. 105th & 106th St.) | 212-222-1172

Upper East — NEMMAA Kaizen Karate — Karate
1786 3rd Ave. (at 95th St.) | 212-828-5675

Upper East — WTKO Hoshu Dojo — Karate
206 E. 63rd St. (bet. 2nd & 3rd Ave.) | 212-207-1907

Midtown West — New York Budokai — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.) | 917-821-1460

Midtown West — Shinjobukan New York — Karate
338 6th Ave. #307 (bet. 55th & 56th St.) | 917-400-9183

Midtown West — Shinkyokushinkai NY — Karate
620 8th Ave. 16 Fl. (bet. 39th & 40th St.) | 646-235-0283

Midtown East — KYOKUSHIN KARATE — Karate
265 Madison Ave. 5 Fl. (at 39th St.) | 212-547-9334

Chelsea — U.S. Budo Kai-Kan — Mix
100 W. 14th St., 2 Fl. (bet. 5th & 7th Ave.) | 212-807-7338

Chelsea — Ueshiro Karate Dojo — Karate
107 Chambers St. (bet. Church St. & West Side Hwy.) | 646-745-8172

Chelsea — World Sanbo Karate — Karate
111 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.) | 212-924-0511

East Village — Karate Honmo Dojo — Karate
58 E. 11th St. 5 Fl. (bet. Broadway & University) | 212-505-3855

Tribeca — Oishi Judo Club — Judo
547 Greenwich St. (bet. Vandam & Charlton St.) | 212-366-0850

Queens — Rukasu Budo Dojo — Mix
25-38 Parsons Blvd | 347-716-1037

Long Island — Katayanagi Shotokan Karate — Karate
305 Fort Washington Blvd. 2Fl. Fort Washington, NY | 516-330-2365

New Jersey — Kokushikai Judo* — Judo
24-29 Fair Lawn Ave. Fair Lawn, NJ 07410 | 201-797-8588

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
360 Old River Rd. 2 Fl., Edgewater, NJ 07020 | 212-947-9334

OTHER

Brooklyn — Ramen Class — Cooking

A lecture on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of enjoying your original ramen. Consultations on setting up a kitchen to serve ramen are also available. Email to schedule an appointment.

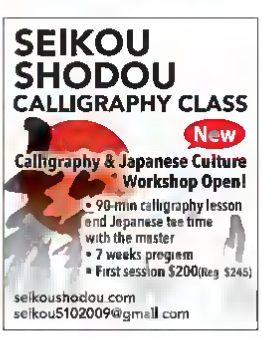
35 Montrose Ave. (bet. Leonard St. & Manhattan Ave.) | brooklynlifthistory@gmail.com

Upper East — Seon Weaving Arts — Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.) | 212-722-2616

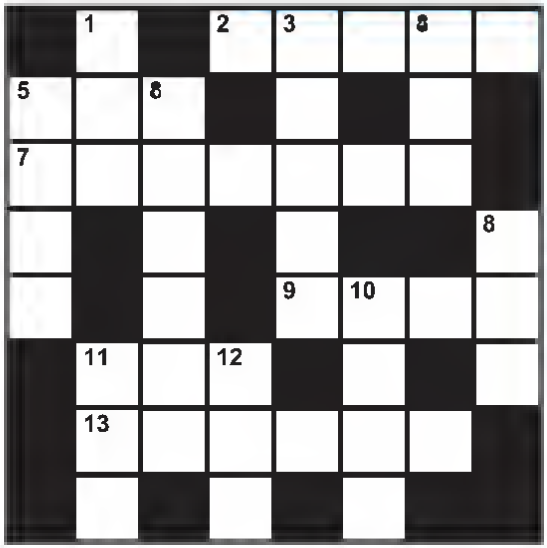
Midtown West — Heryeong Ballet — Dance
4 W. 43rd St. (bet. 5th & 6th Ave.) | 347-451-1801

Midtown West — The Nippon Club — Dance
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown West — Toho Shoji N.Y.* — Jewelry Making
950 6th Ave. (bet. 56th & 57th St.) | 212-868-7465



Japanese CROSSWORD



Across

2. In the summer people in Japan enjoy talking and listening to _____ (i-adjective meaning "scary") stones

5. The rainy season in summer is called *tsuyu* or *baiu* in Japan. The kanji for this word consists of _____ (plum) and rain, which means "rain in the plum harvest season."

7. A noun meaning "laundry" in Japanese

9. I-adjective that means both "tasty" and "good at"

11. _____ Jima is an island in the Pacific Ocean that is known for a severe battle in World War II. The word _____ means "sulfur."

13. A conjunction meaning "so", "therefore" and "accordingly"

Down

1. "Rain" in Japanese

3. _____ refers to a type of person who has an obsessive interest in one thing, usually manga or anime

4. _____ is the dictionary form of a verb meaning "there is/are" that is always used for inanimate objects.

5. Japanese gyoza dumplings are known to have _____ (thin) skins

6. On a sunny day, it is nice to spend time on an _____ (porch, verandah)

8. One word can fill all the blanks of the following words: *shō*___ (selling item), *saku*___ (works), *ki*___ (elegance), and ___*shitsu* (quality)

10. "Village" in Japanese

11. In olden days, people used water pumped up from _____ (wells)

12. Kara_____ is hugely popular among Japanese. The word was coined in the 70s and the literal meaning is "empty orchestra."

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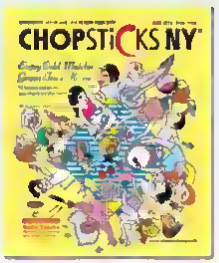

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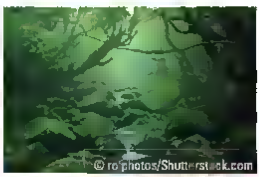
Kagoshima: Eat, Drink, and Enjoy like Local Heroes



It's been 150 years since Japan's last feudal period ended in 1868, when Japan modernized its society. This was called the Meiji Restoration, and the mastermind of this milestone was a samurai from Kagoshima called Takamori Saigo. Many of his fellow activists were also from Kagoshima, and they contributed equally to the restoration and subsequent establishment of a modern system of government. In this issue we explore the soil that nurtured these progressive, tough and unyielding spirits.

First of all, Kagoshima is a horseshoe shaped prefecture located on the southern tip of Kyushu Island along with 28 populated, remote islands. It had been the southernmost territory of Japan for centuries before Okinawa became a part of the country. Due to its geographical features—isolated from ancient capitals and close to southeast Asian countries—

Kagoshima was able to foster a unique culture. The region was long called Satsuma and flourished under the governing Shimazu clan back in the 16th-19th centuries. Since the area was geographically close to foreign countries during the feudal period, it was easily exposed to exotic things. The Shimazu clan prioritized that and incorporated unconventional imports into its local traditions. **Satsuma Kiriko** (colored cut glassworks influenced by European glassworks) and **Satsuma-Yaki** (ceramics originally developed by Korean ceramic artists in the 16th century) are well-known crafts in Kagoshima.

Another important import for Satsuma was **satsumaimo** (Japanese yam), which was brought to the area from China via southern countries. Kagoshima's mild climate and well-drained soil (the area is covered with layers of volcanic ash from the nearby **Sakurajima** volcano) are optimal for growing agricultural produce, especially satsumaimo. The Shimazu clan encouraged farmers to grow this nutritious root vegetable. In fact, the word "satsumaimo" was coined in the 18th century by combining Satsuma and imo (potato in Japanese). Also, people in Kagoshima have produced and consumed lots of **shochu** (Japanese traditional distilled liquor), especially ones made from satsumaimo, making the region known as the mecca of imo shochu. Another type of Kagoshima produce is **green tea**. This prefecture is second in domestic green tea production following Shizuoka Prefecture. Quality pork called **kurobuta** is another delicacy from the area. Also, one of the prefecture's remote islands, Amami Oshima is known for producing **sugar cane** and **brown sugar shochu**. Local historical heroes enjoyed those flavors, and it is known that Saigo loved a dish called **Toakotsu**, a thick cut of pork with bone simmered in sauce made with brown sugar, satsumaimo shochu and miso. If you visit Kagoshima, you have to try the dish enjoyed by this legendary hero.

There are also many landmarks related to those historical heroes. For generations **Saagaa-ea Gardaa** was the villa of Lord Shimazu, and it contains a beautiful Japanese-style garden overlooking Kagoshima's symbol, Sakurajima. **Shiroyama**, a 107 meter high hill, is also a must-visit place for history buffs. While strolling through the nature found on the hill's walkways, visitors can stop by where Saigo died at the end of the Seinan War (1877), the cave he hid in during the last five days of his life, and the ruins of Shimazu clan's Tsurumaru Castle. Consisting of 250-year old samurai mansions and gardens lined up alongside a 700-meter long strip, the **Chiran Samurai District** will transport you to the samurai period.

This year Takamori Saigo is the central character in a year-long epic series entitled *Sego-don* being produced and aired by NHK, Japan's national TV network. To celebrate this, **Saga-doa Taiga Drama-kan** opened last year, exhibiting reproductions of Sego-don studio set, videos showing how the series was made and more. Also newly opened is **Hinatayama Sego-doo Villaga**, a life-size replica of the house where Saigo actually stayed that is filled with exhibits.

KAGOSHIMA IS EMBRACED BY NATURE!

Kagoshima has an abundance of nature that tourists can actually enjoy. One nature-related activity is sand bathing on the beach in **Ibusuki City**. You wear yukata and are covered with sand that is 120-130°F (in 10 min.), your sweat will flow like a waterfall. Kagoshima's subtropical remote islands are also a must-visit for nature lovers. **Yakushima** has an ancient forest that was designated as a UNESCO World Natural Heritage site. The timeless view and the forest's ambience were the visual inspiration for Hayao Miyazaki's animated film *Princess Mononoke*.

JAPANESE SUB-CUL WATCH

6 Iconic Japanese Ice Creams to Beat the Heat

By Claire Boschetto

Nothing says "summer" in Japan like popping down to the closest *konbini* or supermarket to pick up a frozen treat—and perhaps bask in the arctic air conditioning. Cheap and cheerful, these long-standing local favorites can be found at almost any convenience store or supermarket around Japan.

Gari Gari Kun

First released in 1981, Gari Gari Kun popsicles take their name from the crunchy sound you make when eating them, as *gari-gari* is an onomatopoeia for crunching.

The most common flavor is soda, which is simple, sweet and somehow nostalgic even for those who didn't grow up in Japan. However, the creative geniuses behind this iconic ice candy routinely release new, exciting—and sometimes truly weird—flavors which often take the Japanese blogosphere by storm. Besides relatively normal (and tasty) flavors like kiwi, mint chocolate, Kyushu *mikan* mandarin and peach, you should also be on the lookout for occasional oddities like corn soup, pasta sauce or cream puff-flavored Gari Gari Kun bars.

Available in practically any major convenience store or supermarket, this is a sweet treat that is light on the wallet, as one bar only costs ¥70 (around 65¢) for regular flavors, and around ¥130 (US$1.20) for seasonal or limited-edition popsicles!

Suika Watermelon Bar & Melon Bar

This adorable popsicle looks exactly like a slice of watermelon, including edible chocolate "seeds" for a full fruity experience. It is available both as a single bar and in value packs, which often also include refreshing melon bars with white chocolate chips. In Japan there are debates every summer about which is tastier, zesty watermelon or the creamier melon? We guess you will just have to try both and find out for yourself!

A summer staple since its release in 1986, this cooling treat usually costs ¥108 (around 99¢) for an individual Big Suika Bar, or ¥200 to ¥300 for a box of six.

Ice no Mi

Each packet holds twelve perfectly round pearls of gelato-style ice cream, a great option for sweets fiends who don't like sticky hands or don't mind sharing. Flavors rotate seasonally, varying from smooth chocolate to fresh mango. During the summer you should usually be able to find the intense grape, peach and melon flavors for sale in any large convenience store for around ¥126 (about US$1.15) each.

The grape flavor boasts a surprisingly high fruit content (80% according to the manufacturer Glico) so we think it totally counts as a serving of fruit, right?

Azuki Bar (Red Bean Bar)

The most venerable summer treat on the list, this red bean-packed ice cream bar has been attracting fans—and confusing non-Japanese visitors—since 1963. According to the manufacturer Imuraya, each bar contains at least 100 individual *azuki* beans, making it a surprisingly protein-rich treat. The bars also happen to be vegan as they only contain sugar, beans, cornstarch and salt. You can find them in almost any freezer section for a reasonable ¥105 (around US$1) per bar, or in multipacks.

Shirokuma

The name of this creamy concoction means "polar bear" in Japanese, and is easily recognizable by the cute character of its namesake. Originally invented in Kagoshima in the southern island of Kyushu, it gained national acclaim and quickly became a household name.

The classic version offers a perfect balance between Japanese and Western-style flavors. Once you pop the top you will find a base of vanilla ice cream, topped with frozen peach and mandarin orange slices, sweetened red beans, pineapple and a wonderfully retro maraschino cherry, all drenched in condensed milk. Strawberry and milkshake-flavored varieties are also popular, and during the summer there are tropical editions too. If you don't want to mess around with spoons, a bar version is also available. Treat yourself to this only-in-Japan frozen sweet for just ¥172 (US$1.60).

Article courtesy of All About Japan
allabout-japan.com/en/article/6738

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Back to School Issue

Published on August 31

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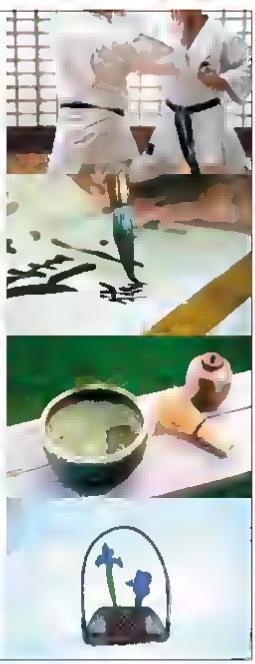

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.) 212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet. 89th & 90th St.) 212-517-0191 — Accessories

Midtown West — UNIQLO 34th Street
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756 — Clothing

Midtown West — UNIQLO 5th Ave
666 5th Ave. (at 53rd St.) 877-486-4756 — Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (bet. 41st & 42nd St.) 646-840-3600 — Accessories

Chelsea — Jueko Yaskoka
224 5th Ave. 2 Fl (bet. 25th & 26th St.) 212-206-9302 — Clothing

Gramercy — Bredelis New York
66 Madison Ave (bet. 27th & 28th St.) 212-599-2223 — Lingerie

East Village — Local Clothieg
324 E. 9th St. (bet. 1st & 2nd Ave.) 212 777 3050 — Clothing

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724 — Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl. (bet. 8th & 9th Ave.) 212-966-7777 — Clothing

Soho — Bredelis New York
211 Elizabeth St. (bet. Prince & Spring St.) 212 941-5629 — Lingerie

Soho — Mieko Mintz
30 Vandam St. (#III) (bet. 8th Ave & Varick St.) 212-627-1524 — Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.) 917-237-0045 — Clothing

Soho — UNIQLO SoHo
541 Broadway (bet. Prince & Spring St.) 917-237-8400 — Clothing

Brooklyn — UNIQLO Atlantic Termeel
139 Flatbush Ave. Brooklyn NY 11217 877-486-4756 — Clothing

Queens — Bredelis New York
136-20 39th Ave. #HL 219 Flushing NY 11354 718-353-1345 — Lingerie

Long Island — UNIQLO Roosevelt Field
630 Old Country Rd. Garden City NY 11530 877-486-4756 — Clothing

Westchester — UNIQLO Ridge Hill
118 Market St. Yonkers NY 10710 877-486-4756 — Clothing

New Jersey — UNIQLO Bridgewater
400 Commons Way Bridgewater NJ 08807 877-486-4756 — Clothing

New Jersey — UNIQLO Jersey Gardens
651 Kapkowski Rd. Elizabeth NJ 07201 877-486-4756 — Clothing

New Jersey — UNIQLO Menlo Park
55 Parsonage Rd. Edison NJ 08837 877-486-4756 — Clothing

New Jersey — UNIQLO Willowbrook
1400 Willowbrook Mall Wayne NJ 07470 877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.) 646-257-7162 — Toy

Midtown West — Book Off*
48 W. 45th St. (bet. 5th & 6th Ave.) 212-765-1410 — Book

Midtown West — Image Anime*
28 W. 37th St. #30A (bet. 5th & 6th Ave.) 212-631-0966 — Anime

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) 212 302-8192 — Manga

Midtown East — JHU Comic Books
32 E. 32nd St. (bet. Park & Madison Ave.) 212 686-7088 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) 212 302 8192 — Manga

West Village — AC Geers
66 E. 8th St. (bet. Broadway & University Pl.) 212 260-2266 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.) 212-473-1576 — Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-8435 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212 539-3040 — Video Rental

East Village — Toy Tokyo
51 2nd Ave. (bet. 5th & 6th St.) 212-473-5424 — Toy

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.) 212 966-6998 — Toy

Soho — Sunrise Mart, Soko
494 Broome St. (bet. W. Broadway & Wooster St.) 212-219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing NY 11354 347-468-1296 — Anime

New Jersey — Guadom Planet
544 10th St. 1st Fl. Palisades Park NJ 07650 201-944-6905 — Toy

TRADITIONAL

Lower Manhattan — Mokon

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37 3rd Ave (bet. 12th & 13th St.) 212-995-5881 www.themakan.com — Antique/General

Midtown West — Kimono New York
1410 Broadway #2510 (bet. 38th & 39th St.) 212 869-8700 — Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) 212-486-3747 — Confectionery

Chelsea — KYOTOYA
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village — Mokon
37 3rd Ave. (bet. 12th & 13th St.) 212-995-5881 — Antique/General

Lower Manhattan — Minamoto Kitchoan
115 Greenwich Ave. (at Westfield World Trade Center) 212-602-3910 — Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.) 212 505-0232 — Kimono

New Jersey — Mers New York
595 River Rd. Edgewater, NJ 07020 201-845-1134 — General

Pennsylvania — Monhata Internetbocel
420 N. 13th St. #2C Philadelphia, PA 19123 215-238-1328 — General

Japan — Japan Square
www.japansquare.com — General

GALLERY

Midtown East — Ronin Gallery*
425 Madison Ave. (at 48th St.) 212-758-0188 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) 212-715-8035 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.) 212 367 4899 — Gallery

Lower Manhattan — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.) 212 233-2154 — Gallery

Lower Manhattan — gallery oostwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) 212 674-0244 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
330 6th Ave. (bet. 30th & 37th St.) 212 868-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2510 (bet. 38th & 39th St.) 212-869-0600 — Other Goods

Midtown East — IPPOOO TEA
125 E. 39th St. (bet. Lexington & Park Ave.) 212-370-0908 — Other Goods

Gramercy — Hanaart
20-24 E. 20th St. (bet. Park Ave. & B'way) 212 475-7464 — Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.) 212-242-5351 — Other Goods

Lower Manhattan — The Mandarin's Tea Room
21 Howard St. #201 (bet. Lafayette & B'way) 917 797-1081 — Other Goods

Online — IKI Japan
www.ikijapan.com 650-588-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupiciausa.com 866-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sato Japanese Pottery*
350 Lexington Ave. (bet. 69th & 70th St.) 212 772-3243 — General

Midtown West — MUJI Times Square
620 8th Ave. (at 40th St.) 212-382-2300 — General

Midtown East — Japanese Culinary Center
71 1 3rd Ave. (at 45th St.) 212-581-3333 — General

Midtown East — MUJI 5th Avenue
475 5th Ave. (bet. 40th & 41st St.) 212-447-1690 — General

Chelsea — MUJI Chelsea
16 W. 16th St. (bet. 5th & 6th Ave.) 212-414-9024 — General

East Village — MUJI Cooper Square
52 Cooper Square 212-358-8883 — General

Tribeca — Korio*
57 Warren St. (bet. Church St. & W. B'way) 212 587 7021 — General

Soho — MUJI SoHo
455 Broadway (bet. Grand & Howard St.) 212-334-2002 — General

Brooklyn — MUJI Williamsburg
200 Wythe Ave. Brooklyn 11249 718-599-1920 — General

Queens — MUJI to GO
JFK International Airport Terminal 5 718-417-2905 — General

Queens — Soto New York*
4120 27th St. Long Island City NY 11101 718-472 5413 — General

New Jersey — Kitchenware Central
1635 Lemoine Ave. Fort Lee, NJ 07024 201 585-0003 — General

New Jersey — MUJI Garden State Plaza
1 Garden State Plz Blvd. Paramus NJ 07652 201 843-3154 — General

ASIA

P. 40 **Culture & Entertainment**

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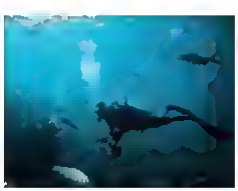
New York Asian Film Festival Honors 3 Filmmakers

The 17th New York Asian Film Festival kicks off on June 29 (and lasts until July 15). Among several highlights this year, they will have tributes to three veteran film directors, Hong Kong's Dante Lam, Japan's Masato Harada and the Philippines' Erik Matti. Chopsticks NY interviewed the festival directors to explore what that really means.

P. 43 **Asian Travel**



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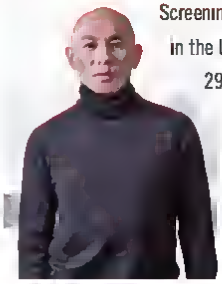
Borneo

Borneo is the world's third-largest non-continental island in Southeast Asia shared by three countries: Malaysia, Indonesia, and the Nation of Brunei. It offers tropical weather, exceptional natural surroundings, wildlife, and beautiful waters.

The 17th Asian Film Festival Honors 3 Daring Asian Filmmakers who Defy Social Issues



Screening over 60 films made in Asian countries, it is the biggest film festival in the U.S. that showcases Asian films. The 17th edition kicks off on June 29 (and lasts until July 15) with many world-, U.S.-, and NY-premiers, guest appearances, and discussions. Among several highlights this year, the festival will have tributes to three veteran film directors, Hong Kong's Dante Lam, Japan's Masato Harada and the Philippines' Erik Matti. Chopsticks NY interviewed festival directors to explore what that really means.

Clockwise from top: Erik Matti, Masato Harada, Dante Lam

These directors are relatively unknown to the general American audience (except fans of Asian cinema). Would you describe who they are and what the significant features of their directing styles are?

What these directors, these masters really, have in common is their versatility and their amazing ability to shift from one genre to another, without losing their identity. Each in their own country and signature filmmaking, has specific insight into society and perhaps, more profoundly, human nature. We believe that's what makes them masters. Dante Lam is the closest thing we have to a contemporary John Woo, if he hadn't gone to Hollywood in the 1990s. His films are about male camaraderie, about guilt, about sacrifice. We're celebrating an extraordinary decade of his filmmaking from his 2008 crime-thriller *Beast Stalker* to his 2018 war-action movie *Operation Red Sea*, a mainland Chinese film. It's significant that Lam has adapted so easily, almost effortlessly, to Chinese commercial filmmaking, from the distinctive Hong Kong style of production. He's tackled every kind of genre, including the sports drama, which we represent with his 2003 MMA drama *Unbeatable*.

Masato Harada has worked in every genre over four decades, including science fiction. We like that he's hard to pin down and always surprises the viewer. Perhaps from his background as a film critic, he's maintained a position as an outsider of the Japanese film industry whilst winning most of its awards. In many ways, he is Japan cinema's social conscience. In addition to his dark thriller *Kamikaze Taxi* (which features one of Koji Yakusho's best performances), we're presenting *Sekigahara* for the first time in New York. The film, a massive period war epic, is visually on par with Kurosawa's late *jidaigeki*. No one else could have made this film possible. No one else could have made this film, period. Not that there aren't other talented filmmakers in Japan, but the breadth of knowledge, the artistry, the epic sense that Harada possesses and exhibits almost seems to belong to a different age. The festival will also be showing his playful period drama *Kakekomi* about divorce in the Edo period (1603-1868). It seemed an incredibly topical title to screen. In the #metoo era and considering what's happening in the world at the moment, with women making their voices heard, Japan included, it's an absolute must-see movie, which deals with very contemporary and critical issues.

Erik Matti has made every kind of genre including horror, erotica, fantasy, road movie, romance, family drama, and even a superhero film. We're presenting his first action film, *BuyBust*. He's been compared to Sam Raimi, and he has that playfulness, but Matti is also gritty and has a righteous anger in his recent films, such as *On the Job*, which we'll also screen. He's fighting against what he'd call the "poverty porn" that many foreign festivals celebrate in local cinema.

All three directors have different styles, I believe, but is there any quality, achievement or specialty that all three have in common?

What excites us as programmers is that they are the most important directors working in China/Hong Kong, Japan and the Philippines right now. It's no coincidence that their newest films are also their - and their local cinemas - most technically ambitious. Lam's *Operation Red Sea*, Harada's *Sekigahara*, and Matti's *BuyBust*. Each will go down in film history as a landmark film. The three directors don't fit the typical understanding of the word "auteur" yet each is considered a directors' director. They are film geeks who turned out good.

Harada is not shy about discussing social discourse in his films. What kind of issues will be depicted in the films you will show during the festival?

We're showing three films by Harada. The most representative film from the socially-conscious Harada is his *Kamikaze Taxi*, which we're presenting on 35mm. It's a dark crime thriller about a Brazilian-Japanese taxi driver. Harada has focused on illegal immigrants, teenage prostitutes and the role of the media, subjects that are taboo, largely ignored, or treated shallowly in Japanese cinema. But we wanted to show that there are no limits to his ambitions as a filmmaker, so we're also showing two of his period dramas. Interestingly, even in a mainstream production, Harada has no problem conveying a sharp message, about the condition of women for example, and he loses none of his unique

craftsmanship in delivering this message. In many ways, he is Japan's last master. But beyond the films that Harada has made, the festival is far from ignoring the young generation, and it's significant that we will be bringing quite a few young Japanese filmmakers that we hope (and in some cases already see as) will be the next generation of masters: Eisuke Naito (*Liverleaf*), first-time director Kanata Wolf (*Smokin' on the Moon*), Takaomi Ogata (*The Hungry Lion*), Masao Takeshita (*Midnight Bus*), Masanori Tominaga (*Dynamite Graffiti*, which will open the festival), and young rising star actor Tasuku Emoto (*Dynamite Graffiti*) will all be attending the festival. This group of filmmakers shows radically different paths in which Japanese cinema could go, and in remarkable ways, but they all explore the darkness of the human soul, and issues related to loneliness and social isolation at some level.

How about Lam and Matti? Do they also stay close to social issues in their films?

Like many filmmakers in the Philippines, Matti is becoming more politically conscious and outspoken through his work. In recent films, and in local film politics, he's been tackling corruption. We're showing his *On the Job*, a wildly ambitious thriller about the corruptive relationship between police, criminals and politicians. Two years ago we showed *Honor Thy Father*, which tackled religious corruption. His new film *BuyBust* is taking the most holistic view of the drug war that we've seen so far, albeit in the framework of an action film. Lam has always focused on underdogs, on figures at the bottom of the social ladder. The complicated politics of *Operation Red Sea* is probably something we'll discuss when he's in New York. He's doing something very ambitious, making a film about the growing power of China on the global stage, the kind of film that America has made in the past but perhaps not in the age of Trump. But he has resisted making a gung-ho war film: there are real consequences to military action, here depicted at a very personal level.

Hong Kong/China and Japan have been leaders of Asian cinema industry for decades. Are the Philippines rising?

In 2015, the programming team sensed that some of the most exciting cinema from the region was emerging from China and the Philippines, so we've been spending more time there and introducing more directors and stars. In 2015, what was exciting was independent Philippines' cinema, but those films were rarely screened domestically. In 2018, what's exciting is mainstream cinema and how it's pushing audiences out of their safety zones. The formulae that used to work are now failing at the box office, so the major studios are inviting in a new generation of young directors and giving them access to their biggest stars.

What do you think will be the three directors' legacy to the next generation filmmakers?

The three directors have been able to tell their stories without going to Hollywood, and are now able to make wildly ambitious films. Each deeply cares about creative freedom, and they have largely reached their level of industry power without making compromises. It shows that sheer talent is recognized in their respective film industry within Asia. In New York this summer, we want to recognize them on the global stage, but not as a gateway for them to work in America. We want them to go back and to keep reimagining what is Chinese-, Japanese- and Filipino-language cinema. And return with their next films.

Dante Lam's latest film *Operation Red Sea* is the high octane action film made with approximately US$575 mill on in China to become the second highest-grossing Chinese language film of all time.
June 30, 8:30pm (Walter Reade Theater) *Q&A with director Dante Lam and producer Candy Leung*

Masato Harada, a former U.S.-based film critic, is recognizable to the U.S. audience for his role as the villain in *The Last Samurai*. His most recent historical epic *Sekigahara* depicts the decisive, one-day battle in 1600, which ended the War Period in Japan having lasted over a century.
June 30, 5:00pm (Walter Reade Theater) *Q&A with director Masato Harada*

Erik Matti's *BuyBust* will close the festival on July 15. After two decades of his career, Matti directs his first all-out action film. And its relentless, featuring 309 stuntmen, 1,278 extras, and a wildly ambitious three-minute, one-cut action scene.
July 15, 8:30pm (SVA Theatre) *Q&A with director Erik Matti and actors Anne Curtis & Brandon Vera*

JUNE 29-JULY 15
THE 17TH NEW YORK ASIAN FILM FESTIVAL

Co-produced by The Film Society of Lincoln Center and Subway Cinema, this year's festival showcases the most exciting comedies, dramas, thrillers, romances, horrors and art-house films from East Asia, featuring three international premieres, 21 North American premieres, three U.S. premieres, and twelve New York premieres.
For screening calendar and locations, go to www.subwaycinema.com

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NYAFF

NEW YORK ASIAN FILM FESTIVAL 2018
17th EDITION

JUNE 29 - JULY 15

More information
and tickets available at
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BLOOD OF WOLVES
DYNAMITE GRAFFITI
INUYASHIKI
KAMIKAZE TAXI
LIVERLEAF
MIDNIGHT BUS
ONE CUT OF THE DEAD
RIVER'S EDGE
THE SCYTHIAN LAMB
SEKIGAHARA
SMOKIN' ON THE MOON
THE THIRD MURDER
AND MORE...

INUYASHIKI © 2018 Movie "Inuyashiki" Production Committee © Hiroya Oku/Kodansha

JUNE 29 - JULY 12 at the
Film Society of Lincoln Center
JULY 13 - 15 at SVA Theatre

Bucket List Asian Travel: Three Nations, One Borneo

What is Borneo? It can be easy to mistake this as a single destination, but the world's third-largest non-continental island in Southeast Asia is actually shared by three countries Malaysia Indonesia, and the Nation of Brunei While each offers its own unique cultures, languages, and customs, what all of them have in common is the tropical weather, exceptional natural surroundings, wildlife, and beautiful waters In short, this is an eco-tourists dream. So which one would you choose?

Sabah and Sarawak (East Malaysia)

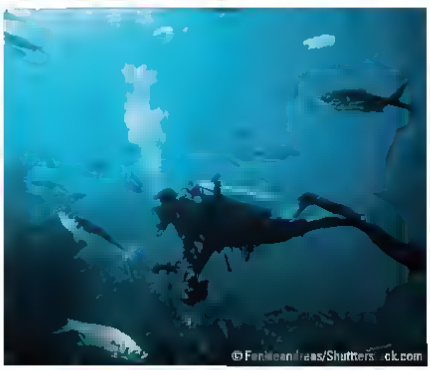
The two states of Sabah and Sarawak make up Malaysia's section of Borneo, and they are divided by the Nation of Brunei **Sabah** in particular is favored by divers for its pristine waters which are ideal for surveying a seemingly endless variety of fish, coral reefs, and much more To connect with the culture, festivals like the famous **Rainforest World music Festival** and being immersed in local traditions, **Sarawak** comes highly recommended by travelers

Wherever you go the ecosystems of the region are overflowing You'll see everything from Orangutans to Proboscis Monkeys and a wide range of flora and fauna **Gunung Mulu National Park** in Sarawak is a UNESCO World Heritage Site known for its caves rainforests, and mountains Visitors can join the rare number of explorers who have visited **Clearwater Cave** the world's largest known cave by volume But for serious treks, Sabah also offers **Mount Kinabalu** which is an essential stop for hiking enthusiasts

Kalimantan (Indonesia)

The majority of Borneo is Indonesian land – nearly 73% - and it is vast, sparsely populated, and thus feels untouched Island hopping is essential for any visitor, and you can find some great diving opportunities on **Kakaban Island** (to swim with non-stinging jellyfish), **Maratua Island** (for its beautiful lakes and resorts), **Bunyu Island** (for local villages and culture) and the UNESCO World Heritage Site **Derawan Island** (purportedly some of the top diving spots in the region) For those who prefer being on land **Danau Sentarum National Park** is the perfect place to explore and you can come across villages that still exist the same way they have since the 1800 s

Kalimantan does have its more modern side, with cities like **Balikpapan** in Eastern Kalimantan If you're not prepared to go head first into nature this is a laid-back destination that offers beautiful surroundings along with shopping dining and culture Make it to the city of **Banjarmasin** the biggest in South Kalimantan and you can explore the area on canoes along the many canals and waterways that bisect the area.



While in Borneo you can enjoy tropical ocean activities (left in Kakaban Island Indonesia) as well as hiking through rocky Mount Kinabalu (above in Malaysia)

Brunei

The smallest country on Borneo is also one of the richest in the world, due to its natural gas and oil resources It is also still ruled by a Sultan, and the luxurious capital city of **Bandar Seri Begawan** is beautiful, filled with cultural spots like museums and mosques and natural sights like beaches and local parks Restaurants and cafes abound but there is no nightlife due to the Muslim customs That means that you won't be able to drink let alone purchase, alcohol either (you can, however, bring in up to 2 liters of liquor)

While there, you'll definitely want to visit the famous **Ulu Temburong National Park**, which is a shining example of the country's commitment to sustaining nature (80% of the nation's tiny 2 226 square miles is actually still rainforests) The views of the foliage from the 60-meter high canopy bridge are simply breathtaking And divers can explore a unique underwater paradise thanks to the many shipwrecks in the water (war boats, oil rigs you name it) – this is a breathtaking home for seahorses, octopus mantas barracudas, and more

* * * * * *

We'll be doing a deeper dive into each part of Borneo soon Keep an eye out for future Bucket List features!

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

- Sushi Bar Available
- Open for Lunch
- M Tu W Day Closed
- Delivery
- Th F Sa Su
- Family Dining
- Romantic Dining
- Local Favorite
- Vegetarian Friendly
- Business Dinner

★ Chopsticks NY available to pick up

CHINESE

Legend 72 — Upper West
127 W 72nd St (bet. Columbus & Amsterdam Ave.) $25
917-441-4790

Dilie's — Upper West
2705 Broadway (bet. 103rd & 104th St.) $15
212-932-8300

China Grill — Midtown West
60 W 53rd St (bet. 5th & 6th Ave.) $66
212 333-7788

Hong Kong Station — Midtown West
157 W 47th St (bet. 6th & 7th Ave.) $25
212-302-8862

Ding Chinese Restaurant — Midtown West
234 W 48th St (bet. Broadway & 8th Ave.) $25
212 333-7788

Joe's Shanghai — Midtown West
24 W 56th St (bet. 5th & 6th Ave.) $20
212-333-3868

Topaz Noodle Bar — Midtown West
129 W 56th St (bet. 5th & 7th Ave.) $15

Hunan Bistro — Midtown East
963 3rd Ave. (bet. 12th & 13th St.) $25
212-386-9855

Hunna Manor — Midtown East
335 Lexington Ave. (near 40th St) $30
212-602-2963

KDA — Chelsea
12 W 21st St (bet. 5th & 6th Ave.) $40
212 388-5738

Thn Cottage* — Gramercy
33 Irving Place (at 19th St.) $12
212-505-9600

BaoHaus — East Village
238 E 14th St (bet. 2nd & 3rd Ave.) $14
646-559-8868

Dumpling Man* — East Village
100 St. Marks Pl (bet. 1st Ave. & Ave. A) $11
212 505-2121

Drunken Dumpling — East Village
137 1st Ave. (bet. 8th & 9th St.) $20
212-982-8882

Xi'an Famous Foods — Lower Mhn
14 E 34th St. (bet. Madison & 5th Ave.) $20
212-790-2968

Amazing 66 — Lower Mhn
66 Mott St. (bet. Bayard & Canal St.) $25
212-334-0059

Bing! — Lower Mhn
157 2nd Ave. (at 10th St.) $15
718-599-9713

Big Wong — Lower Mhn
67 Mott St. (bet. Bayard & Canal St.) $13
212 964-0540

Bing Kitchen — Lower Mhn
71 Orchard St. (bet. Grand & Broome St.) $15
212-219-1307

Buddha Bodai — Lower Mhn
77 Mulberry St. (bet. Bayard & Canal St.) $0
212-233-2821

Congee Village — Lower Mhn
100 Allen St. (bet. Broome & Delancey St.) $16
212 941-1818

Deluxe Green Sa Restaurant — Lower Mhn
65 Bayard St. $10
212-625-2359

Dim Sum Go Go — Lower Mhn
5 E. Broadway (bet. Catherine St. & Bowery) $15
212 732-0797

Excellent Dumpling — Lower Mhn
111 Lafayette St. (bet. Walker & Canal St.) $10
212 219-0212

Golden Unicorn* — Lower Mhn
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0811

Hope Lee — Lower Mhn
18 Mott St. (near Mosco St.) $10
212-962-6475

Jing Fong — Lower Mhn
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Joe's Ginger — Lower Mhn
25 Pell St. (at Doyers St.) $20
212-285-0333

Jon's Shanghai — Lower Mhn
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lin's Dumpling House — Lower Mhn
28 Bowery (at Bayard St.) $10
212-345-0523

Mandarin Court — Lower Mhn
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-8636

New Ba-Ky — Lower Mhn
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-406-2232

Nice Green Bo — Lower Mhn
66 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2359

Oriental Garden — Lower Mhn
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Ping on Mott — Lower Mhn
22 Mott St. (bet. Chatham Sq. & Pell St.) $25
212-602-0868

Shanghai Cuisine* — Lower Mhn
63 Bayard St. (at Mulberry St.) $25
212 732-8988

Shu Han Ju — Lower Mhn
485 Ave. of the Americas (at 11th St.) $20
212-429-4600

Wo Hop — Lower Mhn
17 Mott St. (bet. Mosco St. & Chatham Sq.) $20
212-962-4617

East Wind Snack Shop* — Brooklyn
471 19th St. Brooklyn, NY 11215 $11
929-235-0168

East Manor — Queens
46-45 Kissena Blvd. Flushing, NY 11355 $25
718-908-8988

Himalayan Yak Restaurant — Queens
72-20 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1119

Fantasy Cuisine — Westchester
20 N. Central Ave. Hartsdale, NY 10580 $17
914-358-3040

KOREAN

Bann — Midtown West
350 W 50th St. (bet. 8th & 9th Ave.) $30
212-582-4448

BamJoo — Midtown West
34 W. 35th St. (bet. Herald Sq. & 5th Ave.) $20
212-564-4430

Chom Cham — Midtown West
40 W. 56th St. (bet. 5th & 6th Ave.) $40
212-213-2259

Danji — Midtown West
346 W 52nd St. (bet. 8th & 9th Ave.) $44
212-586-2880

Hanjan — Midtown West
36 W. 26th St. (bet. Broadway & 5th Ave.) $31
212 209-7226

Cho Dang Gol — Koreatown
56 W 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Dae's Bagam* — Upper East
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2200

Frnnchia Vngnn Cafe $25
[illegible]2 Park Ave (bet. 34th & 35th St.)
[illegible]212-213-1001

Geonnuri $31
1250 Broadway (bet. 31st & 32nd St.)
212-971-6045

HAN BAT* $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5586

HANGAWI $40
12 E 32nd St (bet. 5th & Madison Ave.)
212-213-0077

Hyo Dong Gnk* $20
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167

Jongro BBD $30
22 W 32nd St., 2nd Fl (bet. 5th Ave. & Bway)
212-473-2233

Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-0545

KRISTALBELLI $40
[illegible]W 36th St (bet. 5th & 6th Ave.)
212-290-2211

Kunjip Restaurant $15
[illegible]W 32nd St. (bet. 5th Ave. & Broadway)
212 216-3487

Madangsui* $30
35 W 35th St (bet. 5th & 6th Ave.)
212-564-8333

Nnw Wonjo $20
23 W 32nd St (bet. Broadway & 5th Ave.)
212-695-5815

Seoul Garden $20
34 W 32nd St (bet. 5th Ave. & Broadway)
212-736-9002

Shilln $25
37 W 32nd St (bet. 5th Ave. & Broadway)
212-967-1880

Woorijp $13
12 W 32nd St (bet. Broadway & 5th Ave.)
212-244-1115

Dn Hwa $27
55 Carmine St. (at Bedford St.)
212-414-1224

Bon Chon $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-226-2687

Dok Sum's $20
113 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-477-9508

Kort $20
253 Church St. (bet. Leonard & Franklin St.)
212-834-0908

Dokebi $25
199 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424

Knlbt House $20
291 Central Ave White Plains, NY 10606
914-328-0251

Dong Chun Hong* $13
144 Main St. Fort Lee, NJ 07024
201-592-0450

Dotori Kmchi
1430 Bergen Blvd Fort Lee, NJ 07024
201-956-9987

Gemmeook $15
485 Main St., Fort Lee, NJ 07024
201-242-1333

Gammnnk $17
110 Broad Ave Palisades Park, NJ 07650
201-945-8300

Myung Dong Noodle House* $12
2013 Lemoine Ave Fort Lee, NJ 07024
201-592-6800

PoongLim* $20
2053 Lemoine Ave Fort Lee, NJ 07024
201-944-9998

So Kong Hong* $15
130 Main St. Fort Lee, NJ 07024
201-585-1122

THAI

Up Thai $20
1411 2nd Ave (bet. 73rd & 74th St.)
212-256-1199

@NINE $18
502 9th Ave (bet. 42nd & 43rd St.)
212-265-4496

Noodles* $12
530 9th Ave (bet. 54th & 55th St.)
646-553-7128

Pongnn Thai* $25
244 W 48th St (bet. Broadway & 8th Ave.)
212-582-3382

Yum Yum 3* $15
656 9th Ave (at 48th St.)
212-956-3415

Yum Yum Bangkok* $15
650 9th Ave (bet. 45th & 46th St.)
212 262 7244

Yum Yum Too $20
[illegible]72 9th Ave. (at 46th St.)
212-247-2228

A+ Thai Place* $15
1007 2nd Ave. (bet. 53rd & 54th St.)
212 207 1001

Mnisnn Thai $20
675 2nd Ave (bet. 34th & 35th St.)
646-830-2065

DBAD $25
222 E 53rd St (bet. 2nd & 3rd Ave.)
212-308-5588

SDNGKRAN $0
330 6th Ave (bet. 26th & 27th St.)
212 239-8752

Bangkok 2 Thai* $14
343 1st Ave. (bet. 20th & 21st St.)
212-473-4480

Khno Thai Kitchen $0
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-729-4418

Somtum Der $15
85 Avenue A (bet. 5th & 6th St.)
212-200-3570

Bennie's Thai Cafe $15
86 Fulton St. (at Gold St.)
212-577-3330

Go Go Thai $15
144 W 19th St.
212 929-9998

Lantern Thai $25
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770

Ngam $20
93 3rd Ave (bet. 12th & 13th St.)
212-777-8424

Onn More Thai $15
6 Clinton St (bet. Houston & Stanton St.)
212-228-6858

Spice $25
71 1st Ave (bet. 4th & 5th St.)
212-253-2742

Sticky Rice $15
85 Orchard St. (bet. Grand & Broome St.)
212-274-8209

Zab Elee $15
75 2nd Ave. (bet. 4th & 5th St.)
212-505-3533

Noodle Bnr NYC $15
26 Carmine St. (near Bleeker St.)
212 924-8900

Chnt Thni Kitchnn* $16
124 N 6th St. (at Berry St.
718-599-5963

Tni Thni $30
20[illegible] Bedford Ave (bet. N 5th & N 6th St.)
718-599-5554

Blu Drchid Thni Kitchnn $12
4504 Queens Blvd Sunnys de (bet. 45th & 46th St.)
917 932-9588

Spice $20
4745 Vernon Blvd
718-392 7988

Absnlute Thni Homemade $13
544 Anderson Ave Cliffside Park, NJ 07010
201-941-2250

VIETNAMESE

Snigontte $18
335 Columbus Ave. (at 105th St.)
212-[illegible]

PHO32 & SHABU* $20
2 W 32nd St (bet. 5th Ave. & Broadway)
212-695-0368

Sngon Market $25
33 University Pl (bet. 11th & 12th St.)
212 982 9691

Nha Trang Dno $15
87 Baxter St (bet. Bayard & Canal St.)
212-233-5948

Paris Rnstaurant* $5
213 Grand St. (bet. Elizabeth & Mott St.)
212 226-3828

#1 Pho $12
4504 Queens Blvd NY (bet. 45th & 46th St.)
917 932-6588

OTHER

Amber* $25
1408 3rd Ave (at 80th St.)
212-249-5020

Ausm Asion Bistro $15
235 W. 35th St. (near 7th Ave.)
212-629-5888

Jazz at Kitano $35
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-7123

CBno* $10
73-20 Grand Ave Maspath NY
718-894-1838

HONG KONG STATION

157 W. 47th St. New York, NY 10036 (bet 6th & 7th Avenue)
Tel: 646-429-8277 hongkongstation47.com No Check Accepted

Ding Chinese Restaurant
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-265-0828 | www.dingtimesquare.com

Entertainment Event / Leisure

Exhibition

Ongoing Through July 31 FREE
Kiri-e by Hyakkimaru
J+B Design
Park Slope's J+B Design exhibits works by notable *kiri-e* (Japanese traditional cut-out art) artist Hyakkimaru. With his career spanning 4 decades, he contributed his works to many magazine and paperback covers. His black and white kiri-e art with sharp edges and dynamic lines are captivating. In this exhibition, he showcases extensive works from book covers to life-size samurai warriors.
Location: 300 7th St., Brooklyn, NY 11215 / www.J-collabo.org

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June 29-July 25 FREE
Miniature Edo-style Toys from Japan
The Nippon Gallery at The Nippon Club
The exhibition showcases some of the finest examples of crafts from Edo Period (1603-1868) in Japan. Included in the exhibition are the intricate miniature figures and toys depicting life in the samurai era in Edo (former name of Tokyo) such as hagoita (wooden paddles) with zodiac animals and hanten coats worn by firefighters.
Location: 145 W. 57th St., (bet. 6th & 7th Aves.), New York, NY 10019
TEL. 212-581-2223 / www.nipponclub.org

July 26-August 15 FREE
Summer Group Exhibition by Japanese Artists in NY
MAKARI Japanese Antiques and Fine Art

Makari is hosting its annual group exhibition featuring seven Japanese artists based in New York. Kiichiro Adachi, Hiromitsu Kuroo, Sonomi Kobayashi, Takahiro Yamamoto, Daisuke Kiyomiya, Tadasuke Jinno and Miyuki Hyodo. Featured works are sculptures, paintings, installation and mixed media where the artists express their individual characters in one shared space. Opening reception will be held from 5-7 pm on July 26, at which Japanese sweets made by Miyuki Hyodo, Japanese confectioner, will be served along with Japanese tea.
Location: 97 3rd Ave., (bet. 12th & 13th Sts.), New York, NY 10003
TEL. 212-995-5888 / www.themakari.com

Performance

July 11
ERIKA TRIO Jazz Live
Just finishing her Japan Tour, New York based Japanese jazz vocalist ERIKA, is bringing her voice back to New York. Her American jazz infused with Brazilian will be reverbed even more with a featured guest sax player, Motoharu (Soil & Pimp Session). Also, Monday Michiru will join them as a special guest to heighten the vibe.
Location: Rockwood Music Hall Stage 3
185 Orchard St., New York, NY 10002
For tickets: www.ticketfly.com/event/1647309-erika-matsuo-motoharu-new-york/

July 21, 22, 24 & 25
Ninagawa Macbeth
Lincoln Center
Ninagawa Macbeth is a highly acclaimed, masterful interpretation of Shakespeare's *Macbeth* directed by the late Yukio Ninagawa. The production, set in feudal Japan, will be revived at Lincoln Center as part of Mostly Mozart Festival with cast Masachika Ichimura as Macbeth and Yuko Tanaka as Lady Macbeth.
Location: David H. Koch Theater at Lincoln Center
20 Lincoln Center Plz., New York, NY 10023
TEL. 212-721-6500

Film/Event/Workshop

July 2 - August 31
Summer School for Learning Japanese Culture
Friends Academy of Japanese Children's Society
The Japanese Children's Society offers summer school for children from 3 years old to elementary school students as well as parents and children (3 years old). The school teaches a variety of courses such as swimming and Japanese culture, etc. and programs are divided by age group. Programs for children from 3-5 years old are designed under the theme of "Learn Japanese Culture", and topics will alternate weekly. They accept applications weekly. Participants are offered a variety of lessons from learning about Science to Cooking. For details, go to their website.

Happenings Feature

Kintetsu International's Travel Showcase Attracts a Record Number of Vendors and Clients

KIE/Kintetsu International

KIE/Kintetsu International held its 8th Annual KIE Travel Showcase on June 7th, at the new DoubleTree Hilton Times Square West hotel. In total, over 30 of KIE's preferred travel partners attended, including 6 major airlines, 25 major hotel brands and National/Enterprise car rental company. All KIE's preferred suppliers exhibited their products and services to about 130 of KIE's clients who attended this event. Assistant General Manager, Bill Sarcona says, "A wealth of information was exchanged allowing our customers to fully understand and appreciate how using KIE will reduce their travel costs as well as better manage their travel program."
Info: KIE / Kintetsu International
TEL. 212-259-9722 / www.kintetsu.com / www.japanforyou.com

Location: 310 W 103rd St. (bet West End Ave. & Riverside Dr.)
New York, NY 10025
TEL. 212-935 8535 / friends.nyikuei@gmail.com
www.japaneseschool.org

July 9-19 DISCOUNT

Film Screenings and Talks: RYUICHI SAKAMOTO: CODA

MUSI

Best known to the American audience as the composer of Oscar winning *The Last Emperor*, Ryuichi Sakamoto has had a prolific career spanning over four decades, his music evolving with his life journeys. Following the Fukushima incident in 2011, Sakamoto became an iconic figure in Japan's social movement against nuclear power. *RYUICHI SAKAMOTO: CODA* is an intimate portrait of both the artist and the man. On July 6 and 7, Sakamoto will be present for Q&As following select screenings of the film, along with director Stephen Schible. Chopsticks NY readers will receive a $3 discount on ticket purchase. To redeem, select the desired showtime on filmlinc.org and enter "CODA2018" in the upper right field.

Locations: Elinor Bunin Monroe Film Center at the Film Society of Lincoln Center
144 W. 65th St., New York, NY 10023
Info: https://coda.mubi.com

July 21 FREE/Business only

The 11th Annual Japanese Food & Sake Exhibition 2018

Wismettac Asian Foods, Inc. New York

One of the leading distributors of Japanese and Asian food and restaurant items, Wismettac will hold a business to business exhibition. Approximately 50 companies from Japanese food, liquors and knife companies will showcase their products at the event. Participants can try one-of-a kind products on many brand new labels. There will also be demonstrations such as shochu cocktail making and ramen presentation. Registration is required by July 15.

Location: The Altman Building
135 W. 18th St., (bet. 6th & 7th Aves.), New York, NY 10011
Registration: http://wafny2018.eventbrite.com

Happenings

Free Extra Noodles for Chicken Paitan Tsukemen

Totto Ramen Midtown West

Known for serving chicken paitan (rich, milky broth) ramen at the ramen counter, Totto Ramen Midtown West offers free extra noodles for Chopsticks NY readers who order *Chicken Paitan Tsukemen*, dipping style ramen. You can choose either Large (double size=280 g) or Extra Large (triple size=420 g). Enjoy the summer special flavor and beat the heat. The offer ends on Aug. 31.

Location: 366 W. 52nd St., (bet. 8th & 9th Aves.), New York, NY 10019
TEL. 212-582 0052 / www.tottoramen.com

10% Off Dinner for Cantonese & Dim Sum

Hong Kong Station

Cantonese specialty and dim sum-all day restaurant Hong Kong Station will offer 10% off your check for dining at dinnertime. The restaurant boasts authenticity of their offerings made by five chefs from the region. *Roast Duck*, *Roast Pork*, and *Shrimp Dumplings* are some of their stellar menu items. This promotion is only for Chopsticks NY readers so don't forget mentioning the magazine to enjoy this offer. The offer ends on Aug. 31.

Location: 157 W. 47th St., (bet. 6th & 7th Aves.), New York, NY 10036
TEL. 646-429-8277 / www.hongkongstation47.com

Buy 1 Drink and Get 50% Off the Second

Ding Chinese Restaurant

Ding Chinese is an upscale restaurant specializing in Sichuan cuisine: dry hot pot and BBQ. During the scorching summer they offer "buy 1 drink and get 50% off the second drink". Absolute summer recommendations from Ding include *Sliced Pork Belly with Chili Garlic Soy*, *Garlic Cucumbers* and *Spicy Sour Bean Jelly*. This offer is valid dinnertime only among Chopsticks NY readers. Don't forget mentioning the magazine to enjoy this offer. The offer ends on Aug. 31.

Location: 234 W. 48th St., (bet. Broadway & 8th Ave.), New York, NY 10036 / TEL. 212-265 0828 / www.dingsichuanchina.com

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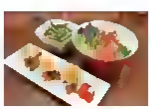
10% Off All Izakaya Food

Izakaya Juraku

Newly opened this spring on the Lower East Side, Izakaya Juraku is a cozy, homey Japanese pub with a great selection of Japanese craft beer and sake. As a summer treat, they discount 10% from your food check (Drink not included). Mention Chopsticks NY to enjoy this promotion that lasts until the end of August.



Location: 121 Ludlow St., (bet. Delancey & Rivington Sts.)
New York, NY 10022
TEL. 212-477 0100 / www.izakayajuraku.com

June Promotion: 20% off Cut and Straight Perm

GARDEN NEW YORK

West Village Japanese hair salon GARDEN NEW YORK is offering a 20% discount to new customers on hair cuts with treatment. Stylist Takashi says, "Coloring may damage your hair, but proper treatment helps replenish your hair with nutrients and protect it from damage. With healthy colored hair, your look will be Insta-worthy!" This offer is available weekdays in July, and when making a reservation mention Chopsticks NY as well as designate the stylist of your choice.

Location: 323 W. 11th St., New York, NY 10014
TEL. 212-647-9303 / www.garden-nyc.com

DEAL OF THE MONTH

10 Ticket Giveaway
JAPAN CUTS: Festival of New Japanese Film

July 19-29 at Japan Society

The 12th JAPAN CUTS Festival of New Japanese Film presents the best new movies made in and around Japan. This year, the festival features an exclusive premiere roster of over 30 films, including blockbusters, independent productions, anime, documentaries, avant-garde works, short films, and new restorations of classic favorites. Japan Society is giving away 10 tickets to Chopsticks NY readers for the North American Premiere of Born Bone Born, scheduled to screen at 12pm on July 21. The film is a sunny, humanistic comedy set in Aguni, a remote island of Okinawa, directed by Toshiyuki Teruya, a.k.a. Gori (one half of the popular comedy duo Garage Sale).

To enter this sweepstakes, email enjoy@trendpot.com by July 15 with the header "Chopsticks NY DDTM Japan Cuts" and include your name and email address in the body. Winners will be notified via email.

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-715-1258 / www.japansociety.org/japancuts

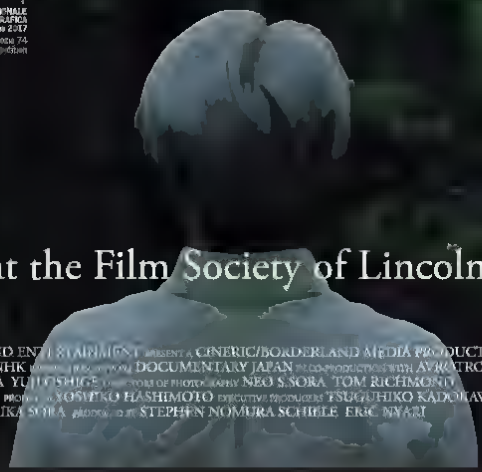
'A portrait of an artist that's nearly as powerful and necessary as the artist himself.' David Ehrlich, IndieWire

A FILM BY
STEPHEN NOMURA SCHIBLE

Ryuichi Sakamoto: CODA

TRIBECA FILM FESTIVAL 2018 OFFICIAL SELECTION

74 MOSTRA INTERNAZIONALE D'ARTE CINEMATOGRAFICA La Biennale di Venezia 2017 Venezia 74 Out of Competition



Opens Exclusively at the Film Society of Lincoln Center July 6

coda.mubi.com

KADOKAWA AVEX DIGITAL DENTSU MUSIC AND ENTERTAINMENT PRESENT A GENERIC/BORDERLAND MEDIA PRODUCTION "RYUICHI SAKAMOTO: CODA" IN COOPERATION WITH NHK IN ASSOCIATION WITH DOCUMENTARY JAPAN IN CO-PRODUCTION WITH AVROTROS SOUND DESIGN/MIX TOM PAUL EDITORS HISAYO KUSHIDA YUKO SHIGE DIRECTOR OF PHOTOGRAPHY NEO S.SORA TOM RICHMOND ASC CO-PRODUCERS HAJIME YODA TAKEO KODERA PRODUCED BY YOSUKO HASHIMOTO EXECUTIVE PRODUCERS TSUGUHIKO KADOKAWA HISAOU WAKAIZUMI SHUICHI MACHIDA NORIKA SUDA PRODUCED BY STEPHEN NOMURA SCHIBLE ERIC NYARI DIRECTED BY STEPHEN NOMURA SCHIBLE

MUBI

Ryuichi Sakamoto and Director Stephen Schible in person for Q&As following select screenings. Visit filmlinc.org for details.

MIDTOWN STORE IS NOW OPEN!!

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Wismettac Asian Foods, Inc. New York presents

The 11th Annual Japanese Food and Sake Exhibition

July 21st 2018
Saturday 12pm - 5pm

The Altman Building
135 West 18th Street, NY, NY 10011
(Between 6th & 7th Ave.)

*Business to Business Event (Industry ONLY)
Advanced Registration Required
*All Attendee must be 21 years or older to attend
(ID required. Adults only, no children will be allowed at this event)

Wismettac Asian Foods, Inc.

To Register, please visit
http://wafny2018.eventbrite.com